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*Friends are the flowers*
*in life's garden*

# Norris Chapel United Methodist Church

# Recipes
## Compiled By

The Willing Workers Class
of Norris Chapel United Methodist Church
Year 1999
Pastor - Rev. Doug Barber

This cookbook is a part of our heritage and future.
As we enter the new millennium year, 2000, may each
recipe you serve bring a special blessing
and
"Whether therefore ye eat, or drink, or whatsoever ye do,
do all to the Glory of God." (I Corinthians 10:31)

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The Norris Chapel United Methodist Church has stood on the corner of 40A and County Road 47, in DeKalb County, Indiana, since 1880.

Many dedicated people have labored and prayed through the years to bring the church to where it is today, from a one-room structure to additions of classrooms, restrooms, nursery and a fellowship hall with a beautiful new kitchen.

The church has fond memories of the faithful witnesses who kept the Lord, Jesus Christ, as Head of Norris Chapel.

Food has been an important part of many religious and social events. Over the years, good cooks have prepared meals and lunches for happy celebrations, as well as bake sales, ice cream socials, harvest and spring suppers, funeral dinners and congregational potlucks.

This cookbook is the fifth one published by Norris Chapel. The WSCS printed the first one in 1952. The others were published in 1968, 1979, and 1993.

This cookbook is being compiled by the Willing Workers Class of Norris Chapel, and the committee expresses its appreciation to all the excellent cooks who shared their favorite recipes. Some of these recipes came from other states, relatives and friends not associated with the church. This is definitely a community cookbook.

We thank those who have assisted in the compilation and sales of the books, or in any other way have contributed to the publication of it.

We thank you for your interest and hope you will enjoy our cookbook.

Life would be so easy
If we didn't have to eat
Or buy the groceries every week
To fix the tators and meat.

We would save a lot of money
Save a lot of time
Wouldn't have to work so hard
To make that extra dime.

Wouldn't have to worry and fret
And wonder what to fix,
Then check for the ingredients
The recipe says to mix.

Wouldn't need utensils
Pots or pans or plates
Wouldn't need to check
For the expiration dates.

Wouldn't need dishwashers
Refrigerators or stoves
Or any special bread pans
For all our special loaves.

Wouldn't need our can openers
Mixers or a microwave
Wouldn't collect our coupons
For all the money we'd save.

Wouldn't need our vitamins
The grocery stores would close
The farmer would have no market
For the corn and wheat he grows.

But then we also wouldn't need
All the cookbooks that we buy
Wouldn't have the fun deciding
Which recipes we want to try.

Even tho it complicates life
We all sure love to eat
Love to hear our families say
"Your cooking can't be beat."

*By Ruth Culler*
*Member of Norris Chapel*

# METHUSELAH

Methuselah ate what he found on his plate,
And never, as people do now,
Did he note the amount of the calorie count;
He ate it because it was chow.
He wasn't disturbed as at dinner he sat,
Devouring a roast or a pie,
To think it was lacking in granular fat
Or a couple of vitamins shy.
He cheerfully chewed each species of food,
Unmindful of troubles or fears
Lest his health might be hurt by some fancy dessert
And he lived over nine hundred years.

*—Unknown*

# HOW TO PLANT A CHRISTIAN GARDEN

First, plant four rows of peas: Prayer, Presence, Praise, and Preparation.

Next to that, plant three rows of squash: Squash intemperance, squash gossip, squash intolerance.

Then plant five rows of lettuce: Let us do God's will; Let us be faithful; Let us attend worship services; Let us love one another; Let us give generously.

Finish with four rows of turnips: Turn up for church services; Turn up for meetings; Turn up with a smile; Turn up with a determination to do Christian acts.

Water well with Christian love.

*Anonymous*

# TABLE OF CONTENTS

*Appetizers* .......... *1*

*Breads & Rolls* .......... *17*

*Cakes & Cookies* .......... *35*

*Desserts* .......... *99*

*Meats & Sandwiches* .......... *137*

*Main Dishes* .......... *157*

*Soups & Salads* .......... *209*

*Vegetables* .......... *237*

*Potpourri* .......... *253*

*In Memory Of* .......... *269*

# Appetizers

# PERFECT PARTY PLEASERS

Cheese and fruit tasting is an easy, conversation-making way to entertain friends before dinner. Seasonal varieties of fruit include peaches, nectarines, sweet cherries, figs, grapes, apricots, pineapple, strawberries, plums and melons. Try fruits such as papaya and mangoes. Dried fruits such as prunes and raisins also team nicely with cheese and fresh fruits.

Some cheese and fruit combinations: Cheddar, Provolone and Camembert with pineapple, grapes, pears and walnuts. Brie, Monterey Jack and Feta with tangerines, strawberries and dried prunes. Colby, Gjetost, Emmenthaler and Roquefort with apricots, pineapple and plums.

Remember, if cooking the cheese for your appetizers, that excessive heat and prolonged cooking turns it stringy and leathery. When making a sauce, stir in the cheese toward the end of cooking time just until totally melted.

To keep egg yolks from crumbling when slicing hard cooked eggs, wet the knife before each cut.

Out of ginger ale? Mix equal parts of Coke and 7-Up.

Use styrofoam egg cartons as trays when you need extra ice cubes for parties.

Christmas Starter, dinner or breakfast: Serve cranberry juice topped with lime sherbet.

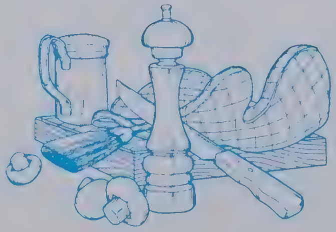
You can use frozen dough to make flaky crusts for appetizers. Thaw, cut into desired shapes, put in filling, brush with butter, bake 10-15 minutes at 375 degrees.

Place bay leaves (which are never to be eaten) in a tea ball for easy removal from sauces (or stews).

For instant white sauce; blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well. Cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce; drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.

Store carton of cottage cheese upside down. It will keep twice as long.

Try a new spice for your appetizers in place of salt. Blend together 2 1/2 tsp. each of paprika, dry mustard, garlic powder, 5 tsp. onion powder, 1/2 tsp. ground black pepper and 1/4 tsp. celery seed. Put all in a shaker and pass up the salt.



# ORANGE JULIUS

**1 (6 oz.) can frozen orange juice**
**1 c. milk**
**1 c. water**
**1/2 c. sugar**
**1/2 tsp. vanilla**
**12 ice cubes**

Blend all ingredients in blender until smooth.

*Julie Finn*

# MAKE YOUR OWN SWEETENED CONDENSED MILK

**1 c. instant nonfat dry milk**
**2/3 c. sugar**
**1/3 c. boiling water**
**3 tbs. melted margarine or butter**

Combine all ingredients in container or blender; process until smooth. Store in refrigerator. Yields about 1 cup.

Note: A can of sweetened condensed milk contains 1 1/3 cups.

**1/2 c. warm water**
**1 c. plus 2 tbsp. dry milk**
**3/4 c. sugar**

Warm water over low heat. Add dry milk. Mix to dissolve. Add sugar. Stir until smooth. Remove. Makes lean condensed milk (1 1/3 cups).

*Evelyn Zabel*

# COFFEE PUNCH

**1 1/2 gals. plus 1 c. water**
**1 c. sugar**
**11 tbsp. instant coffee**
**6 tsp. cocoa**

Dissolve coffee and sugar into water and chill. About 5 or 10 minutes before serving, pour chilled coffee in a punch bowl. Add block of ice made by freezing some of coffee-sugar-water mixture in a coffee can. For each cup of coffee add 1 scoop vanilla ice cream, softened slightly. Sprinkle 6 teaspoons sweet milk cocoa over top. A dab of cinnamon may be sprinkled along with the cocoa. Yields 25 cups.

*Hazel Norton*

# 10 GALLON PUNCH

**10 pkgs. orange Kool-Aid, unsweetened**
**10 pkgs. lemon Kool-Aid, unsweetened**
**10 (12 oz.) cans frozen orange juice**
**10 (12 oz.) cans frozen lemonade**
**20 c. sugar**
**8 gals. water**
**10 (16 oz.) bottles 7-Up**

Mix frozen juices with water as directed on cans. Mix proportionately in large container, then put in gallon milk jugs. Ingredients listed make orange punch. To make pale yellow punch use 20 packages lemon Kool-Aid and add 10 (46 ounce) cans pineapple juice. For green punch use lime Kool-Aid.

*Phyllis Myers*

# PUNCH

**1 (3 oz.) pkg. Jello**
**1 pkg. flavor Kool-Aid**
**1 c. sugar**
**2 c. hot water (dissolve, then add 2 c. cold water)**
**1 qt. or a little more of soda–7-Up, ginger ale to taste**

*Fern Waldron*

# ORCHARD PUNCH

**1 (32 oz.) jar apple juice**
**1 (12 oz.) can frozen cranberry cocktail concentrate**
**1 c. orange juice**
**1 ½ qts. ginger ale**
**1 red apple, peeled, cored, sliced**

Mix together. You can leave skin on apple slices for color or peel them. After mixed juices are put in punch bowl, float apple slices on top.

*Pam Norton*

# HOT CHOCOLATE MIX

**1 (1 lb. 9 oz.) box dry Carnation milk**
**11 oz. Creamora**
**1 (1 lb.) can Nestles Quick drink mix**
**1 c. powdered sugar**

Mix the above 4 ingredients and store in medium Tupperware cannister. When ready to make up, use ¼ cup of mixture into 1 coffee cup of hot water.

*Lisa Myers*

## FRIENDSHIP TEA

- **1 c. Nestea instant tea (unsweetened)**
- **2 c. Tang instant breakfast drink**
- **3 c. sugar**
- **1 tsp. cinnamon**
- **1 tsp. cloves**
- **1 c. cinnamon red hots (packaged candy)**

Mix all ingredients together and store in airtight container. To serve: Place 2 to 3 heaping teaspoons in a mug and add hot water.

*This makes a nice gift to share.

*Becky Schenker*

## INSTANT RUSSIAN TEA

- **1/2 c. instant tea (or 3/4 c.)**
- **5/8 c. sugar (or 1 c.)**
- **2 c. Tang**
- **1/2 tsp. ground clove**
- **1 or 2 sm. pkgs. lemonade Kool-Aid, non-sweetened**
- **Can also add 1 tsp. cinnamon**

Mix together and shake before each use. Use 2 tablespoons per cup of hot water. Seal jar tightly. (If you would prefer can use 2 rounded teaspoons per cup in either hot or cold water—by Lena.)

*Kay Norton*
*Lena Ankney*

## SPICED HOT TEA

- **4 c. water**
- **1 cinnamon stick**
- **3 whole cloves**
- **Dash of ground nutmeg**
- **2 thin lemon slices with rind**
- **2 thin orange slices with rind**
- **3 or 4 regular-size tea bags (as desired)**

Combine first 6 ingredients in a heavy saucepan; simmer 10 minutes. Add tea bags, and let steep to taste. Remove tea bags, cinnamon stick, and cloves, and serve warm. Yield: 6 servings.

Use cinnamon sticks for hot beverage stirrers or float thin lemon slices on top for garnish and eye appeal.

*Violet Wallace*

# WASSAIL

## (Spiced Cider)

Tie in bag:

**9 whole cloves**
**9 whole allspice**
**4 (3 inch) pieces stick cinnamon, broken into 1 inch pieces**
**1 gal. apple cider**
**1 c. brown sugar**
**2 lemons or oranges, thinly sliced**

Place bag in large kettle with cider and sugar; simmer about 5 minutes. Before serving add orange. Just before serving remove spice bag. Serve warm.

*Ruth Culler*

# CHEESE BALL

**3 (8 oz.) pkgs. cream cheese**
**1 jar Roka Blue cheese**
**1 jar Old English, sharp**
**1 tsp. garlic salt**
**Few drops Worcestershire sauce**

Bring ingredients to room temperature and mix well. Form cheese balls and roll in chopped pecans. Enjoy with crackers.

*Dorma Haiflich*

# CHEESE BALL

**2 (8 oz.) pkgs. Philadelphia cream cheese**
**1 (5 oz.) jar Kraft Old English (sharp)**
**1 (5 oz.) jar Kraft Bacon cheese**
**1 (5 oz.) jar Kraft Pimento cheese**
**1 (5 oz.) jar Kraft Blue cheese or Roka**
**1 1/2 tbsp. Worcestershire sauce**
**2 heaping tbsp. Miracle Whip**
**4 shakes Tabasco sauce**
**1 tbsp. sugar**

Garlic powder and salt to taste. Mix together and chill. Shape and roll in grated nuts.

*Gay Herrick*

# CHEESEBALL

**2 (8 oz.) pkgs. Philadelphia cream cheese, soft**
**1 (8 oz.) pkg. shredded mild cheddar cheese**
**1 c. sour cream**
**1/4 c. dried minced onion**
**Pecan meal or finely chopped pecans**

Mix all ingredients together well at room temperature. Chill until firm. Form mixture into cheese balls and roll in pecan meal. Serve with your favorite crackers.

*Becky Schenker*

## CREAM CHEESE ROLL

**1 pkg. corn beef**
**1 pkg. cream cheese**
**1 tsp. horseradish sauce**
**1 c. green or black olives**
**1 tsp. Worcestershire sauce**

Soften the cream cheese; mix all together and roll into a log, then refrigerate. Serve with crackers.

*Nicole Wilson*

## HIDDEN VALLEY OYSTER CRACKERS

**3/4 to 1 c. salad oil**
**1 pkg. Hidden Valley Ranch Milk Recipe original ranch salad dressing mix**
**1/2 tsp. dill weed**
**1/4 tsp. lemon pepper**
**1/4 tsp. garlic powder, or 1/2 tsp. garlic salt**
**12 to 16 oz. plain oyster crackers**

Whisk together first 5 ingredients. Pour over crackers, stirring to coat. Place on baking sheets and bake at 275° for 15 to 20 minutes. Makes 11 to 12 cups.

*Good to take along in Ziploc bag for travel.

*Becky Schenker*
*Paula Martinsen*

## OYSTER CRACKER SNACKS

**2 (12 oz.) pkgs. oyster crackers**
**1 c. salad oil**
**1 tsp. lemon pepper**
**1 tsp. dill weed**
**1/2 tsp. garlic powder**
**1 (16 oz.) pkg. Hidden Valley ranch**

Mix all ingredients except crackers. Pour over crackers. Put in gallon Ziploc bag and shake frequently.

*Clarise Tilghman*

## MEXICAN CHEESE LOG

**1 brick Mexican Velveeta (hot or mild), room temperature**
**1 (8 oz.) pkg. chive and onion cream cheese, room temperature**
**1 pkg. sliced ham, chopped**
**3 to 4 green onions, chopped (scallions)**
**Garlic salt**
**Jalapeno peppers, chopped (optional)**

Roll out Velveeta between 2 sheets of wax paper. Remove top piece of wax paper. Spread cream cheese evenly. Sprinkle with garlic salt. Top with onions, ham (and peppers). Begin at one end and roll, peeling back wax paper and keeping tight as you go. Refrigerate until ready to serve. Serve with Ritz crackers.

*Tina Shipe*

## SHRIMP BUTTER

**2 (4 1/2 oz.) cans cocktail shrimp**
**8 oz. cream cheese**
**1 tsp. lemon juice**
**1 tbsp. minced onion (can use instant)**
**Pinch garlic**
**1 tbsp. mayonnaise**
**1 stick butter, softened**

Blend and serve with crackers.

*Betty Dyer*

## BEAN DIP

**1 (8 oz.) pkg. cream cheese**
**2 cans bean dip**
**1/2 c. sour cream**
**1 pkg. taco seasoning**
**30 drops Tabasco sauce**

Mix together; heat on low. Serve warm; top with Mozzarella cheese.

*Laura Lash*

## BEAU MONDE

**1 pt. sour cream**
**1 pt. Hellmann's mayonnaise**
**1 tbsp. dill weed**
**1 tbsp. dried onion flakes**
**1 tbsp. Beau Monde (spice)**

Combine all ingredients. Refrigerate 24 hours. Serve with fresh vegetables.

*Katy Glenn*

## CARAMEL APPLE DIP

**3/4 c. brown sugar**
**1/4 c. butter**
**1 tsp. vanilla**
**1 (8 oz.) pkg. cream cheese**

Melt over low heat!

*Laura Lash*

## CARAMEL APPLE DIP

**1 c. brown sugar**
**1 ( 8oz.) pkg. cream cheese**
**1/4 c. white sugar**
**1 tsp. vanilla**

Mix above ingredients until blended. Use as dip for apples.

*Mary Smith*

# CARAMEL DIP

**1 (1 lb.) pkg. Kraft caramels**
**1 (8 oz.) ctn. sour cream**

Melt caramels in microwave but don't let it burn. After caramels are melted, put sour cream in. Mix together well. Cut up apple and dip in caramel mixture. Enjoy.

*Beth Vogelpohl*

# CHEESE DIP

**1 lb. hamburger**
**1 lb. Velveeta**
**1 onion**
**1/2 green pepper**
**1/2 tsp. oregano**
**1/2 tsp. garlic salt**
**Salt/pepper**
**1 sm. can tomato paste**
**Jalapeno peppers**

Brown hamburger, onion, green pepper and all spices. Put into crockpot and add all other ingredients. About 2 hours.

*Dawn Martin*

# CRAB DIP

**1 pkg. crabmeat, shredded**
**2 (8 oz.) pkgs. cream cheese**
**1 c. cheddar cheese, shredded**
**1 bunch green onions, finely chopped**
**1 tbsp. Worcestershire sauce**
**1 tsp. lemon juice**
**1 bottle cocktail sauce**
**1/4 tsp. garlic salt**

Mix cream cheese, crab, onions, cheese, Worcestershire sauce, lemon juice and garlic salt. Pour the cocktail sauce over the cheese ball and serve with crackers.

*Tami Smith*

# CREAM CHIPPED BEEF DIP

**8 oz. sour cream**
**8 oz. Hellmann's mayonnaise**
**1 tbsp. parsley flakes**
**1 tbsp. onion flakes**
**3 pkgs. chipped beef**

Mix all ingredients together and refrigerate.

*Lori Myers*

# CREAMY THREE CHEESE DIP

**8 oz. cream cheese, softened**
**1/2 c. milk**
**8 oz. sharp cheddar**
**1/2 c. Parmesan cheese**

Beat together cream cheese and milk until smooth. Add remaining cheeses and chill.

*Mitzi Garman*

## EASY TACO DIP

**1 (1 lb.) can chili with meat**
**1 sm. pkg. Mexican Velveeta cheese**
**1 c. salsa**

Melt until cheese is smooth; add chili and salsa. Serve with taco chips. Great for a quick after school snack or guest that drops in.

*Susie Witt*

## FRUIT DIP

**1 sm. tub strawberry cream cheese**
**1 sm. jar marshmallow cream**

Mix together until blended. Serve with any fruit.

*Kay Zeisloft*

## LYNN'S NEW YEAR MEXICAN DIP

**1 to 1 3/4 lb. hamburger, cooked and drained**
**1 (32 oz.) can refried beans**
**1 (14 to 16 oz.) jar taco sauce (mild or med.)**
**2 lbs. Velveeta, cubed**
**Chili powder to taste**
**Tabasco sauce to taste**

Mix all ingredients together on low in crockpot. Stir occasionally to blend. Serve with your favorite tortilla chips.

*Becky Schenker*

## MEXICAN DIP

**8 oz. Cheez Whiz**
**8 oz. sour cream**

Warm up Cheez Whiz and stir into sour ream. Serve cold. Dip with tortilla chips or Bugles.

*Tami Smith*

## MEXICAN DIP

**1 (8 oz.) pkg. cream cheese**
**1 can Campbell's fiesta chili beef soup**
**1 (8 oz.) pkg. Kraft jalapeno Monterey Jack cheese**

Spread cream cheese in shallow dish. Then layer fiesta chili beef. Shred the Monterey cheese and put on top. Bake 3 minutes on high or until cheese is melted.

*Tami Smith*

## MEXICAN DIP

**1 lb. hamburger**
**1 can Armour no bean chili**
**1 sm. box mild Mexican Velveeta cheese**

Fry hamburger; drain grease. Put all ingredients in crockpot. Cook until melted; it's ready to eat. Use with tortilla chips.

*Kay Zeisloft*

## "NO BEAN" NACHO DIP

**1 lb. ground beef, fried and drained**
**1 (2 lb.) box Velveeta**
**1 can Armour chili, no beans**
**1 can chopped mild chiles (optional)**

Put all ingredients in crockpot. Serve with plain Nacho chips.

*Pam Norton*

## SEVEN LAYER GUACAMOLE

**1 can jalapeno bean dip**
**3 ripe avocados**
**2 tbsp. lemon juice**
**1 pkg. taco seasoning**
**1 c. sour cream**
**½ c. mayonnaise**
**3 ripe tomatoes**
**1 bunch green onions**
**1 c. chopped black olives**
**1 (8 oz.) pkg. shredded cheddar cheese**

Spread bean dip on large platter. Mash avocados with lemon juice and spread on bean dip. Mix sour cream, mayonnaise and taco seasoning. Add chopped, tomatoes, chopped green onions, chopped black olives, cheese. Serve with tortilla chips.

*Joyce Bradley*

## GUACAMOLE

**1 sm. clove garlic, peeled**
**2 lg. ripe avocados**
**1 sm. tomato, peeled, chopped**
**2 to 3 tbsp. minced onion**
**2 tbsp. Farmer's or sm. curd cottage cheese**
**1 tbsp. olive oil**
**2 sprigs fresh coriander**
**Salt and pepper**

Rub mixing bowl with garlic. Peel, mash avocados with fork. Add remaining ingredients until guacamole is thick and light. Serve at once. Makes 4 cups.

*Andie Farnsworth*

## TACO DIP

**2 lbs. hamburger or deer burger**
**1 lb. Velveeta**
**1 can cheese dip**
**1 can green diced chives**
**4 tsp. chili powder**
**Salt/pepper**

Brown meat with onion. Combine ingredients in crockpot. Don't forget the chips.

*Lisa Sells*

## VEGETABLE DIP

**16 oz. mayonnaise**
**8 oz. Philadelphia cream cheese**
**4 tsp. instant beef bouillon**
**1 sm. onion, finely chopped**
**Dash Worcestershire sauce**

Mix with mixer well until bouillon is invisible and thoroughly chopped up.

*Debra Fike*

## GOLDEN GRANOLA

**8 c. regular oats, uncooked**
**1 1/4 c. flaked coconut**
**1 c. firmly packed sugar**
**1 c. wheat germ**
**1 c. chopped pecans**
**1/2 c. salted sunflower kernels**
**1/2 tsp. salt**
**3/4 c. vegetable oil**
**1/3 c. water**
**1 1/2 tsp. vanilla extract**
**1 c. raisins**
**1 c. chopped dates**

Combine first 7 ingredients in a large mixing bowl; set aside. Combine oil, water, and vanilla; stir well, and pour over oat mixture. Toss gently to coat. Place mixture in 2 (15 x 10 x 1-inch) jelly roll pans. Bake at 250° for 40 minutes or until golden in color, stirring every 10 minutes; cool. Stir in raisins and dates. Store granola in airtight container. Serve as a cereal with milk or spoon over yogurt and fruit.

*Marilyn Johnson*

## HIKER'S TRAIL MIX

**3 c. roasted soy nuts**
**1 1/2 c. raisins**
**1 1/2 c. plain M&Ms**

Mix all ingredients. Store in airtight container.

*Marge Ellis*

## KANDY MIX

**3 c. Crispix cereal**
**1 1/2 c. Cheerios**
**1 1/2 c. pretzels**
**1 1/2 c. almonds or cashews**
**6 oz. M&Ms**

Mix above together in a large bowl. Melt 1/2 pound white chocolate; pour over the above mixture. Mix until covered evenly. Spread out on wax paper to cool and for the chocolate to set up.

*Dawn Schrader*

## SNACK

**1 stick oleo**
**1 1/3 c. brown sugar**
**1/2 c. white Karo syrup**
**2 tsp. cinnamon**
**3 c. Cheerios**
**2 c. Rice Chex**
**2 c. Corn Chex or Crispix**
**1 c. peanuts**

Cook first 4 ingredients for 5 minutes and pour over remaining ingredients. Put on buttered cookie sheet. When cooled, break up.

*Debra Fike*

## SPICED MOCHA MIX

**1 c. dry non-dairy cream**
**1 c. hot cocoa mix (Quick)**
**2/3 c. instant coffee powder**
**2/3 c. sugar**
**1/2 tsp. ground nutmeg**

Mix 2 tablespoons in boiling water, or to taste.

*Lena Ankney*

## BACON CHESTNUT ROLL-UPS

**1 lb. Sizzlean or bacon**
**1 sm. can whole chestnuts**
**1 c. ketchup**
**2/3 c. sugar**

In 9 x 13 inch pan cut 1 package Sizzlean in half. Roll up 1 whole chestnut in bacon strip and secure with toothpick. (One can chestnuts will equal 1 package Sizzlean.) Mix ketchup and sugar and pour equally over arranged chestnuts. Bake about 20 minutes on 400°. Eat!

*Lena Ankney*

## BACON WRAPS

**2 (8 oz.) cans whole water chestnuts**
**1 lb. thin sliced bacon**
**38 to 40 toothpicks**
**1 c. brown sugar**
**1/2 c. catsup**
**1 squeezable (catsup/mustard) bottle with tip cut off to make hole; larger is optional, but helpful)**

Cut bacon strip in half. Wrap a chestnut with 1/2 slice bacon and secure it with a toothpick (roll bacon around and put toothpick clear through). Bake at 35° for 30 minutes. Drain on paper towel. Then place back into cleaned pan. Combine 1 cup brown sugar and 1/2 cup catsup and put into squeezable container. Squeeze mixture, covering each individual bacon wrapped chestnut. Be careful not to get too much mixture on actual toothpick as it will make serving/eating them more messy (that's why I use the bottle). Bake them an additional 1/2 hour at 350°. Serve warm.

*Lisa Myers*

## CREAMY BEEF ROLL-UPS

**1 (8 oz.) pkg. cream cheese, softened**
**2 tbsp. prepared horseradish**
**1 (2 1/4 oz.) pkg. dried beef, sliced, rinsed**

Combine cream cheese and horseradish. Spread mixture on double dried beef slices, roll up, chill and slice into 1 inch rolls. Yields about 40 bite size appetizers.

Variations: Use 1/4 cup chopped green onions instead of horseradish. Spread 1/2 teaspoon mustard on cream cheese mixture before rolling up. Roll dried beef spread with cream cheese around dill pickle spear.

*Pearl Terrell*

## BLT BITES

**16 to 20 cherry tomatoes**
**1 lb. bacon, cooked and crumbled**
**1/2 c. mayonnaise or salad dressing**
**1/3 c. chopped green onions**
**3 tbsp. grated Parmesan cheese**
**2 tbsp. snipped fresh parsley**

Cut a thin slice off each tomato top. Scoop out desired pulp. Invert the tomatoes on a paper towel to drain. In a small bowl, combine all remaining ingredients; mix well. Spoon into tomatoes. Refrigerate for several hours. Yield: 16 to 20 appetizer servings.

*Virginia Norton*

## BBQ SMOKIES

**3 pkgs. cocktail smoke sausages**
**1 bottle chili sauce**
**1 (10 oz.) jar grape jam**

Place sausages into a 3 quart crockpot. Combine chili sauce and grape jam. Pour over sausages. Cook on low for 4 hours or until heated through.

*Patty Miller*

## RANCH BAKED BEANS

**2 c. finely chopped onions**
**1 (1 lb.) can red kidney beans, drained**
**1 (2 lb.) can pork and beans**
**1 lb. ground beef**
**1 c. catsup**
**1 tsp. salt**
**1 tbsp. vinegar**
**2 tbsp. mustard**

Brown onions in skillet. Add hamburger and brown. Drain off grease and add to beans. Add remaining ingredients and mix. Place in casserole dish and bake for 30 minutes at 400°.

*Ruth Welch*

## BEEFY CHEESE SPREAD

**½ stick margarine**
**1 (8 oz.) pkg. cream cheese**
**1 tsp. lemon juice**
**1 jar Old English or pimento cheese spread**
**1 pkg. dried beef, diced**

Mix together and add beef last. Serve with crackers or celery.

*Diana Meschberger*

## CHEESE PUFFS

**¼ lb. grated American cheese (1 c.)**
**¼ c. soft butter**
**½ c. sifted all-purpose flour**
**¼ tsp. salt**
**½ tsp. paprika**
**24 stuffed olives**

About 4 or 5 hours ahead, blend cheese with butter. Stir in flour, salt and paprika. Mix well. Wrap 1 teaspoon of dough around each olive, covering it completely. Arrange on ungreased baking sheet. Refrigerate. About ½ hour before serving, bake puffins in 400° oven 10 to 15 minutes. Serve warm.

*Bette Smith*

## EIGHT LAYER SPREAD

**1 can refried beans**
**¼ c. picante or taco sauce**
**1 c. shredded lettuce**
**1 (8 oz.) ctn. sour cream**
**1 c. Monterey Jack or cheddar cheese**
**¼ c. sliced or chopped green onion**
**2 tbsp. olives**
**2 med. tomatoes, chopped**
**Tortilla chips**

Stir together sauce and beans. Arrange lettuce on platter. Spread sauce and beans on lettuce ¼ inch thick, then sour cream. Top with onion, olives, tomatoes, and cheese. Chill 24 hours. Serve.

*Amy Lash*

# "HOT THANGS"

**1 pkg. flour tortillas**
**1 lg. jar jalapeno peppers (1/2 to 3/4 c.)**
**3 (8 oz.) pkgs. cream cheese**
**2 pkgs. dried beef, chopped**
**1/3 c. chopped onion**

Warm tortillas. Mix rest of ingredients. Spread on tortillas. Roll up. Slice.

*Julie Dapp*

# HUSH PUPPIES

**2 c. cornmeal**
**1 tsp. salt**
**1 tsp. baking powder**
**1 med. onion, diced**
**1 to 1 1/2 c. milk**
**1 or 2 lg. eggs**

Blend together in order, using just enough milk to make fairly thick batter. Drop the batter by spoonful into hot fat or shallow fry.

*Amy Lash*

# PINWHEELS

**1/3 c. Miracle Whip**
**8 oz. cream cheese, softened**
**1 lg. pkg. flour tortilla shells**
**2 tbsp. Worcestershire sauce**
**2 tbsp. chopped green onion**
**2 tbsp. chopped black olives**
**5 to6 pkgs. slender sliced meat (ham or beef)**

Mix Miracle Whip and cream cheese then add Worcestershire, green onion and black olives. Spread above mixture on each tortilla shell and place slices of meat covering the mixture. Roll up and wrap in plastic wrap for several hours or overnight. (Each shell should be rolled and wrapped individually.) To serve, cut into 3/4 inch slices.

*Delores Kilgore*

# PRETZELS COATED

**50 pretzels**
**50 kisses**
**1/4 c. M&Ms**

Put 1 kiss on a pretzel, about 50 of them on greased cookie sheet. Put in 325° oven until kiss is soft, about 2 to 3 minutes. Take out and place 1 M&M on top and press down to coat the pretzel. Put in refrigerator to harden, 1/2 hour. Leave out and store in closed container.

*Juanita Rhodes*

## SALSA

**4 c. chopped tomatoes (peel, core, and chop fine)**
**2 c. chopped green pepper**
**1 c. chopped onion**
**Jalapeno peppers, chopped fine (6 to 8 mild, 8 to 10 med., 10 to 12 hot)**
**2 hot Hungarian peppers, chopped fine**
**1 1/2 tsp. salt**
**3/4 c. cider vinegar**
**1 tbsp. sugar**
**1/2 tsp. each onion powder and garlic powder**

Combine all ingredients in large heavy pot. Cook uncovered over low heat, stirring occasionally. Continue simmering until of desired consistency, about 1 hour.

*Kathy Smith*

## SPICY RYE APPETIZER

Cook and drain together:

**1 lb. ground beef**
**1 lb. hot sausage**

Add 1teaspoon each of the following:

**Garlic powder**
**Oregano**
**Onion salt**
**Worcestershire sauce**

Melt 1 pound Velveeta cheese in mixture. Spread on rye party bread (the approximately 3 x 3 inch squares). Bake 10 minutes at 350°.

*Mitzi Garman*

## SPICY SAUSAGE BALLS

**1 lb. hot sausage**
**2 1/2 c. Bisquick**
**8 oz. sharp cheddar cheese**

Mix together and roll into balls. Bake 20 minutes at 350°.

*Mitzi Garman*

## SPINACH MUSHROOM BAKE

**1 1/2 c. mushrooms**
**3 tbsp. oleo**
**1/2 c. crushed butter crackers**
**1/4 c. grated Parmesan cheese**
**8 oz. Philadelphia cream cheese**
**2 eggs**
**10 oz. frozen chopped spinach**
**1 tsp. lemon juice**
**1 tsp. onion salt**
**Dash pepper**

Saute mushrooms in oleo. Combine crackers and cheese. Press into a 10 x 6 inch baking dish. Combine cream cheese and eggs; mix well. Add the rest of ingredients; mix well. Pour over crust. Bake at 350° for 35 to 40 minutes or until set. Serves 4 to 6.

*Susan Culler*

# SUPER NACHOS

**1 lb. ground beef**
**1 lg. onion, chopped**
**1 (14 oz.) can bean dip**
**1 (4 oz.) can chopped green chilies**
**2 to 3 c. Colby cheese, shredded**
**3/4 c. mild taco sauce**

Brown and drain beef and onion. Spread bean dip in 9 x 13 inch pan. Then add meat, chilies and cheese and drizzle with taco sauce. Bake at 400° for 20 to 25 minutes. May garnish with sour cream and black olives. Serve with Nacho chips. Serves 6.

*Julie Finn*

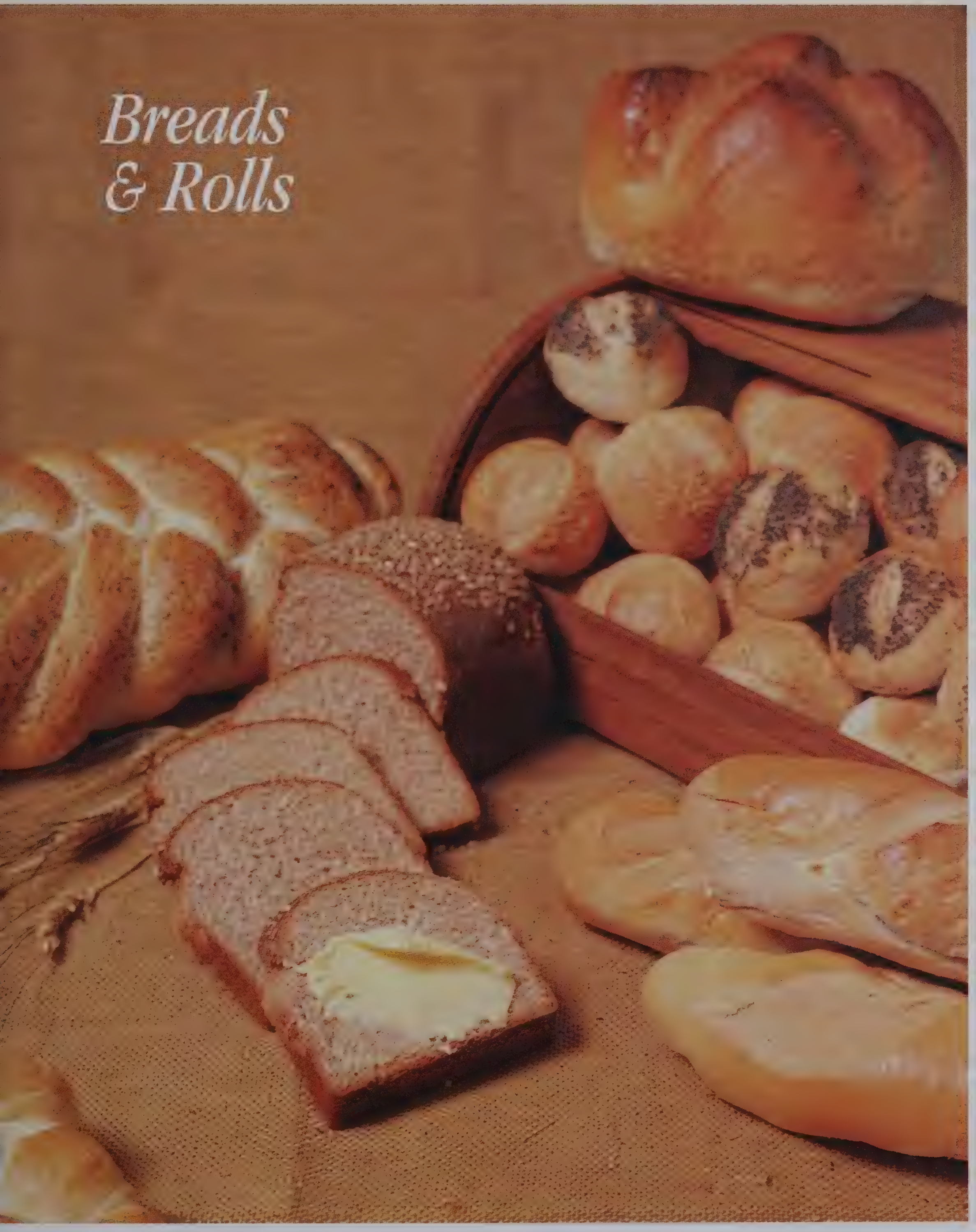
# TASTY BARBECUPS

**1 lb. ground beef**
**1/2 c. barbecue sauce**
**1/4 c. chopped onion**
**2 tbsp. brown sugar**
**1 (12 oz.) can flaky refrigerator biscuits**
**1/2 c. shredded cheddar cheese**

Preheat oven to 400°. Grease 10 muffin cups. Brown ground beef until thoroughly cooked. Drain. Stir in barbecue sauce, onion and brown sugar. Cook 1 minute to blend flavors, stirring constantly. Separate biscuits. Place 1 biscuit in each greased muffin cup; firmly press in bottom and up sides, forming 1/4 inch rim. Spoon about 1/4 cup beef mixture into each biscuit. Sprinkle each with cheese. Bake for 10 to 12 minutes or until edges of biscuits are golden. Cool 1 minute. Remove from pan. Serve.

*Peggy Moore*

# Breads & Rolls



# FRESH FROM THE OVEN

Water or milk (whole, skimmed, evaporated or reconstituted nonfat dry) are most often used for breads. Water makes the crust crisp, while milk produces a soft crust and a creamy white crumb. The liquid must be at the correct temperature; if it is too hot, it will kill the yeast; if it is too cold, the dough will take longer to rise.

Many different kinds of fat (butter, margarine, shortening, salad oil or lard) can be added to bread dough to improve flavor and make the dough stretch more easily. The bread will have a tender crumb and stays soft longer.

Eggs added to a yeast dough add flavor, color and nutrition. They soften the crust and give the interior a fine crumb.

Do not try to speed up the yeast in bread dough by increasing the amount of flour, sweetener or salt, or by adding ingredients. These will only make the bread heavier.

To test the rising of yeast dough: The dough is doubled when two fingertips pressed 1/2 inch into it leaves dents that remain. If dents fill in quickly, let rise 15 minutes or longer and test again.

Ways to glaze bread before baking are: for a dark, shiny glaze, brush on 1 beaten egg yolk. For a light, shiny glaze, beat the whole egg or brush on melted butter or margarine. For shine with no color, brush on 1 egg white beaten with 1 tablespoon water.

How can I test the vitality of yeast? Just before using the yeast, mix some into one-quarter cup of lukewarm water that has been enriched with one-quarter teaspoon of sugar, the food for the yeast. If the yeast mixture does not start to bubble within five to ten minutes, your microorganisms are dead or enervated and will not leaven your dough or batter.

When baking bread, if tops brown too quickly, cover loosely with foil. To test for doneness—tap top of loaf lightly with your fingertips. If it sounds hollow and is well browned on top, the bread is ready. Remove loaves from pans immediately so bottoms don't become soggy; cool on wire racks.

If you roll out dough between 2 sheets of waxed paper, dab some water under the bottom sheet and it won't skid away.

All ingredients for bread making should be at room temperature. It's important to use the right size pan.

Bread stores in a cool, dry place best. It may be kept in the refrigerator but will go stale more quickly. Bread keeps in the freezer for 3 months if tightly wrapped and you make sure to press out as much air as possible.

## APPLESAUCE BREAD

**1 1/2 c. applesauce**
**1 c. granulated sugar**
**1/2 c. cooking oil**
**2 eggs**
**3 tbsp. milk**
**2 c. flour**
**1/2 c. pecans or raisins**
**1 tsp. soda**
**1/2 tsp. baking powder**
**1/2 tsp. cinnamon**
**1/4 tsp. salt**
**1/4 tsp. nutmeg**
**1/4 tsp. allspice**

Combine first 5 ingredients. Sift rest of ingredients except pecans or raisins. Stir dry ingredients into applesauce mixture. Add raisins or pecans. Pour into well greased 8 x 5 x 5 inch loaf pan. Bake at 350° for 1 hour.

*Shirley Haiflich*

## BANANA BREAD

**1/2 c. oil**
**1 c. sugar**
**2 eggs**
**3 bananas, mashed**
**3 tsp. allspice**
**1 tsp. baking soda**
**1/2 tsp. baking powder**
**2 c. flour**

Optional:

**1/2 c. raisins**
**1/2 c. pecans**
**1 c. mini chocolate chips**

Mix all ingredients and pour into 2 greased/floured loaf pans. Bake at 325° for 1 hour.

*Cindy Guinn*

## BLACKBERRY BREAD

**2 c. sifted flour**
**1 1/2 tsp. baking powder**
**1 tsp. salt**
**1 c. sugar**
**1/2 tsp. baking soda**
**1 tbsp. orange rind, grated**
**1 c. sharp cheddar cheese, grated**
**1 c. fresh blackberries**
**3/4 c. orange juice**
**2 tbsp. butter, melted**
**1 egg**

Combine flour, sugar, baking powder, baking soda, salt, orange rind, cheese, and berries. Mix orange juice, butter, and egg together. Add to first mixture and mix carefully. Pour into greased 1 1/2 quart casserole or into skillet. Bake at 350° for 45 minutes or until done. Serve warm with butter.

*Lori Willis*

## BUTTERMILK BISCUITS

**½ c. (1 stick) butter**
**2 ½ tbsp. sugar**
**1 beaten egg**
**¾ c. buttermilk**
**¼ c. club soda**
**1 tsp. salt**
**5 c. Bisquick biscuit mix**

Preheat oven to 450°. Combine all of the ingredients. Knead the dough by hand until smooth. Flour your hands. Pat the dough flat to ¾ inch thickness on waxed paper and punch out biscuits with biscuit cutter. Bake on a greased sheet for 12 minutes or until golden brown. Makes 18 biscuits.

*Sharon Whan*

## DOUBLE CHOCOLATE BREAD

**1 c. milk**
**1 ½ tsp. vanilla**
**1 egg**
**1 tbsp. butter**
**3 c. bread flour**
**3 tbsp. brown sugar**
**4 tsp. cocoa powder**
**¾ tsp. salt**
**1 tsp. yeast**
**⅔ c. chocolate semisweet pieces**

Add ingredients to machine according to manufacturer's directions. Makes 1 ½ pound loaf.

*Joan Hursh*

## BANANA BREAD

**3 ripe bananas, mashed**
**1 c. sugar**
**2 eggs**
**1 stick margarine, melted**
**2 c. flour**
**1 tsp. baking powder**
**½ tsp. baking soda**
**2 tbsp. cooking oil**
**Nuts as desired**

Stir together. Bake in loaf pans or as muffins about 375°.

*Iola Winslow*

## EASY BANANA BREAD

**1 c. sugar**
**¼ c. oil**
**2 eggs**
**1 c. mashed, ripe bananas (about 2 lg. bananas)**
**2 c. Bisquick**

(If short on bananas may add a little applesauce to make up the difference.)

Cream sugar and shortening with mixer. Add 2 eggs and beat until well mixed. Add 1 cup mashed bananas and mix well. Add 2 cups of Bisquick and mix until well blended. Pour into regular size loaf pan that has been sprayed well with Pam. Bake at 350° for 45 to 55 minutes. Done when toothpick inserted in middle comes out clean.

*Connie Zerkle*

## GINGERBREAD

| | |
|---|---|
| **1 c. sugar** | **½ c. molasses** |
| **½ c. shortening** | **1 ¼ c. buttermilk, room temperature** |
| **2 c. flour** | **1 tsp. soda** |
| **1 tsp. cinnamon** | **½ tsp. salt** |
| **2 tsp. ginger** | |
| **1 egg** | |

Cream together sugar, shortening. Add flour, ginger, cinnamon and mix until crumbly. Reserve ½ cup for topping. In a medium bowl combine egg, molasses, buttermilk, soda and salt using a French whisk. Mix into the flour mixture. Pour into a greased and floured 9 x 13 inch pan. Sprinkle the reserved mixture over the top. Bake at 350° for 30 minutes. Serve with whipped topping.

*Marie Bowerman*

## GOLDEN CAKE BREAD

| | |
|---|---|
| **1 pkt. dry yeast** | **2 eggs** |
| **¼ c. warm water** | **2 tsp. vanilla** |
| **1 c. hot scalded milk** | **1 tsp. salt** |
| **½ c. butter** | **4 ½ c. sifted flour** |
| **½ c. sugar** | |

Soften yeast in the warm water. Combine the milk, butter and sugar in a bowl. Cool to lukewarm. Stir in beaten eggs, vanilla, salt, and yeast. Add flour gradually, beating well after each addition. Cover; let rise in warm place about 1 hour. Beat down; let rise 1 hour. Place into 2 well greased pans; let rise 1 hour. Bake at 350° for 25 to 30 minutes.

*Lori Willis*

## LEMON POPPY SEED BREAD

| | |
|---|---|
| **1 box lemon cake mix** | **⅔ c. applesauce** |
| **1 (3 ½ oz.) pkg. lemon instant pudding** | **1 egg** |
| **1 c. hot water** | **3 egg whites** |
| | **2 tbsp. poppy seeds** |

Mix above ingredients together and beat for 4 minutes. Bake at 350° for 45 minutes (might take a little longer depending on size of bread pan). Cool on racks 10 minutes. Remove from pan.

*Karilyn Newnam*

## MONKEY BREAD

**(Ruth Julian's)**

**2 lg. pkgs. refrigerator rolls (buttermilk biscuits), cut into thirds**
**3/4 c. sugar**
**1 tsp. cinnamon**
**Raisins and nuts (optional)**

**TOPPING:**

**1 stick butter**
**1/4 c. brown sugar**
**1/2 c. sugar**
**1/4 c. Milnot**

Roll each piece of biscuit in sugar and cinnamon mixture. Place raisins (optional) and nuts in bottom of 9 x 13 inch pan or tube or bundt pan. Do not grease or butter pan. Put each sugar and cinnamon biscuit piece in pan (close together). Heat 1 stick of butter, brown sugar, sugar and 1/4 cup Milnot topping ingredients together and pour over the biscuits. Bake at 350° for 30 to 35 minutes. Turn out on cookie sheet.

*Lisa Myers*

## ONION CUSTARD BREAD

**3/4 c. chopped onions**
**1 tbsp. vegetable oil**
**1 1/2 c. buttermilk**
**1 egg, slightly beaten**
**1 1/2 c. baking mix**
**1 c. (4 oz.) shredded cheddar cheese, divided**
**2 tbsp. melted oleo**

In a skillet, saute onions in oil until golden brown, about 7 minutes; set aside to cool. In a bowl combine buttermilk and eggs; stir in the baking mix, onions and 1/2 cup cheese. Pour in a greased pan or dish; add remaining cheese. Drizzle with the butter or oleo. Bake at 350° for 30 to 35 minutes, or until golden brown.

*Dorothy Waterson*

## PINEAPPLE-ZUCCHINI BREAD

**3 eggs**
**2 c. sugar**
**1 c. oil**
**2 tsp. vanilla**
**3 c. flour**
**2 tsp. baking soda**
**1 tsp. salt**
**1/2 tsp. baking powder**
**1 1/2 tsp. cinnamon**
**3/4 tsp. nutmeg**
**2 c. grated zucchini**
**8 1/4 oz. crushed pineapple, drained**

Beat the eggs, oil, sugar and vanilla. Stir in zucchini and pineapple. Add dry ingredients and mix well. Pour into 5 x 9 inch loaf pan. Makes 2 loaves. Bake at 350° for 1 hour.

*Phyllis Myers*

## PUMPKIN BREAD

**1 (16 oz.) can pumpkin**
**1 c. oil**
**4 eggs**
**2/3 c. water**
**3 1/2 c. flour**
**3 c. sugar**
**2 tsp. baking soda**
**1 1/2 tsp. salt**
**1 tsp. cinnamon**
**1 pkg. peanut butter chips (if desired)**
**Nuts (if desired)**

Mix together first 4 ingredients. Sift flour, sugar, baking soda, salt, cinnamon together in another bowl and slowly add to pumpkin mixture until blended. Add 1 bag peanut butter chips and nuts if preferred. Evenly divide mixture into 3 bread pans and bake at 350° for 55 to 60 minutes.

*Carolyn Trubey*

## PUMPKIN BREAD

**3 1/2 c. flour**
**1 tsp. nutmeg**
**1 1/2 tsp. salt**
**1 1/2 tsp. cinnamon**
**2 tsp. soda**
**4 eggs**
**3 c. sugar**
**2 c. pumpkin**
**1 c. vegetable oil**
**2/3 c. water**

Beat eggs, add oil and sugar, beat again. Add pumpkin; beat again. Add dry ingredients and water (add both in small amounts at a time until gone). Pour into 8 mini loaf pans or 2 regular loaf pans (use spray or grease them). Fill pans a little more than half full. Bake at 350° for 50 minutes.

*Kay Zeisloft*

## RHUBARB BREAD

**3 eggs**
**2 c. brown sugar**
**1 c. oil**
**2 tsp. vanilla**
**2 1/2 c. finely chopped rhubarb**
**1/2 c. chopped walnuts**
**3 c. flour**
**1/2 tsp. baking powder**
**2 tsp. baking soda**
**1/2 tsp. nutmeg**
**1/2 tsp. allspice**
**2 tsp. cinnamon**
**1 tsp. salt**

Beat eggs, brown sugar, oil and vanilla until thick and foamy. Stir in rhubarb and nuts. Mix flour, baking powder, soda, spices and salt. Add to rhubarb mixture. Stir until blended. Divide batter between 2 (5 x 9 inch) greased loaf pans. Bake at 350° for 1 hour.

*Clarise Tilghman*

## SOUR CREAM BLACK WALNUT BREAD

**1 c. brown sugar**
**1 egg, slightly beaten**
**1 c. sour cream**
**2 c. sifted flour**
**1 tsp. baking soda**
**1/2 tsp. baking powder**
**1/8 tsp. salt**
**1/2 c. black walnuts**

Mix egg, sugar and cream. Blend dry ingredients. Fold in nuts. Bake in a slow oven (300°) for about 1 hour.

*Shirley Haiflich*

## SPICED PUMPKIN BREAD

**3/4 c. butter or margarine, softened**
**2 c. sugar**
**4 eggs**
**2 c. cooked, canned pumpkin**
**2/3 c. orange juice**
**2 tbsp. molasses**
**1 1/2 tsp. vanilla extract**
**3 1/3 c. all-purpose flour**
**1 tsp. baking powder**
**1 tsp. baking soda**
**1 tsp. salt**
**1 tsp. ground cinnamon**
**3/4 to 1 tsp. ground cloves**
**1 c. raisins**
**1 c. chopped pecans**

In bowl, cream butter and sugar. Add eggs, beating well. Add pumpkin, orange juice, molasses, and vanilla. Combine dry ingredients until blended; add remaining ingredients. Pour into 2 greased and floured 9 x 5 x 3 inch pans. Bake at 350° for 65 to 75 minutes.

*Amy Lash*

## STRAWBERRY BREAD

**3 c. sifted flour**
**1 1/2 .c sugar**
**1 tsp. salt**
**4 eggs**
**1/2 tsp. baking soda**
**1/2 c. sour cream**
**1 c. butter**
**1 tsp. vanilla**
**1 tsp. lemon juice**
**1/2 c. chopped nuts**
**1 c. strawberry preserves**
**1 tbsp. red food coloring**

Blend butter, sugar, vanilla, salt, and juice. Beat in eggs 1 at a time. Dissolve soda in sour cream and add to egg mixture. Fold in flour, nuts, preserves, and food coloring. Pour batter into 2 large, greased loaf pans. Bake at 350° for 35 to 40 minutes or until bread pulls away from pans.

*Lori Willis*

# ZUCCHINI BREAD

**3 eggs**
**2 c. sugar**
**1 c. oil (Katie uses 3/4 c.)**

Mix well.

**3 c. flour**
**1 tsp. soda**
**1 tsp. salt**
**1/4 to 1/2 tsp. baking powder**
**2 or 3 tsp. vanilla**
**2 c. grated zucchini**
**1/2 c. nuts**
**1 c crushed pineapple and raisins (if desired–by Katie)**

Mix well but don't overmix. Grease and flour 2 bread pans. Bake at 350° for 1 hour or until toothpick comes out clean.

*Mary Kay Hursh*
*Katie Crone*

# APPLESAUCE OATMEAL PANCAKES

**(Diabetic)**

**1 c. quick-cooking oats**
**1/4 c. whole wheat flour**
**1/4 c. all-purpose flour**
**1 tbsp. baking powder**
**2 tbsp. sugarless applesauce**
**4 egg whites**
**1 c. skimmed milk**

In a bowl, combine the oats, flours and baking powder. In another bowl combine milk, applesauce and egg whites; add to dry ingredients and mix well. Pour batter by 1/4 cupfuls onto a heated griddle coated with nonstick cooking spray. Cook until bubbles appear on the top; turn and cook until lightly browned. Yield: 10 pancakes.

Nutritional information: *Serving size, 2 pancakes; carbohydrate, 15 gm; calories, 91; sodium, 323 mg; cholesterol, 1mg; protein, 5 gm; fat, trace. Exchange 1 starch.*

*Phyllis Kummer*

# FRENCH TOAST SUPREME

**1/2 c. butter**
**2 tbsp. white corn syrup**
**1 c. brown sugar**
**French bread or Texas toast**
**5 eggs**
**1 c. Carnation milk**
**1 tsp. vanilla**
**1/4 tsp. salt**

Boil together butter, corn syrup and brown sugar for 1 minute. Grease a 9 x 13 inch pan and put the caramel mixture in bottom. Slice French bread about 1 inch thick or use Texas toast. Put slices close together on top of the caramel sauce. Beat together eggs, milk, vanilla, and salt. Pour over the top of the bread. Cover and refrigerate overnight. Bake at 350° for 45 minutes. When ready to serve, turn the pieces over and the caramel will be on top. A good brunch recipe.

*Thersa Smith*

# HOT CAKES

*(I got this from my cousin and use it all the time.)*

**1 c. flour**
**½ tsp. salt**
**1 tsp. sugar**
**1 tsp. baking soda**
**1 egg**
**1 tbsp. oil**
**1 c. buttermilk**
**½ tsp. vanilla**

Blend all ingredients just until mixed. Batter will be lumpy. Cook on fairly hot griddle.

*Marilyn Nelson*

# NUTMEG DONUT DROPS

**3 c. flour**
**⅔ c. sugar**
**4 tsp. baking powder**
**1 tsp. salt**
**1 tsp. nutmeg**
**1 c. milk**
**4 tbsp. oil**
**1 tsp. vanilla**
**2 eggs**
**Oil for deep frying**
**Sugar**

Mix first 5 ingredients in a bowl. Stir in milk, oil, vanilla, and eggs until well blended. Drop by teaspoonfuls into hot oil, about 375°. Roll drops in sugar while still warm. Grandkids just love these. Makes 4 dozen.

*Sharon Whan*

# BANANA OATMEAL MUFFINS

**½ c. uncooked oats (quick or regular)**
**½ c. milk**
**1 c. flour**
**½ c. sugar**
**2 ½ tsp. baking powder**
**½ tsp. soda**
**½ tsp. salt**
**1 tsp. cinnamon**
**¾ tsp. nutmeg**
**¼ c. melted butter**
**1 egg**
**1 c. mashed ripe banana**
**½ c. chopped nuts**

In medium bowl, combine oats and milk. Set aside. In medium bowl mix next 7 ingredients. Add melted butter, egg and bananas to oat mixture. Add to dry ingredients and stir until just moistened. Stir in nuts. (You may substitute unsalted sunflower seeds.) Fill greased muffin cups full (or baking paper cups). Bake at 425° for 15 minutes.

*Ruth Culler*

## BEST BLUEBERRY MUFFINS

- **1 c. sugar**
- **½ c. (1 stick) unsalted butter, softened**
- **2 lg. eggs**
- **½ c. milk**
- **1 tsp. vanilla extract**
- **2 c. flour**
- **¼ c. yellow cornmeal**
- **1 ½ tsp. baking powder**
- **¼ tsp. salt**
- **1 ½ c. blueberries**

Heat oven to 400°. Line 15 muffin cup pan with paper liners or spray with nonstick vegetable spray. Beat sugar and butter in large bowl with electric mixer on high speed 2 minutes. Add eggs, 1 at a time; mix well after each. Add milk and vanilla; mix. Stir together flour, cornmeal, baking powder, salt; fold into batter until mixed. Stir in blueberries. Fill muffin cups almost to top. Place pan in oven and immediately reduce heat to 375°. Bake until puffy and set, about 17 minutes. Cool on wire rack.

*Carole Reynolds*

## CINNAMON POTATO ROLLS

- **¾ c. sugar**
- **¾ c. hot mashed potatoes**
- **1 ½ c. warm water (110° to 115°)**
- **2 pkgs. dry yeast**
- **½ c. shortening**
- **2 eggs**
- **2 tsp. salt**
- **6 ½ c. flour**

**FILLING:**

- **1 ⅓ c. packed brown sugar**
- **½ tsp. cinnamon**
- **3 tbsp. cream**
- **2 tbsp. butter**

In large bowl, combine sugar and potatoes. Add water and yeast; mix well. Cover and rise (1 hour). Stir down dough. Mix in butter, eggs, and salt. Stir in flour. Knead until elastic. Divide dough in half. Roll each portion into a 12 x 12 inch square. Divide filling, and spread over each to within 1 inch of edges. Roll up. Cut each roll into 1 inch slices. Place in greased 9 x 9 inch pan. Cover and let rise in warm place (1 hour). Bake at 350° for 35 to 40 minutes. Drizzle with confectioners' icing if desired. Makes 18 rolls.

*Laura McLatcher*

## CREAM CHEESE CRESCENTS

- **2 pkgs. crescents (Pillsbury)**
- **2 (8 oz.) pkgs. cream cheese, softened**
- **¾ c. sugar**
- **1 tsp. vanilla**
- **1 egg. separated**
- **1 can Thank You brand cherries or blueberries (optional)**

Spread 1 package of crescents in a well greased 9 x 13 inch pan. Cream together cream cheese, sugar, vanilla and egg yolk and spread over top of crescent layer. Carefully place second package of crescents over cream cheese layer. Brush with remaining egg white. Bake at 350° for 20 to 30 minutes. May be served with Thank You brand cherries or blueberries if desired.

*Lisa Myers*

# CREAM CHEESE KRINGLE

**1 (8 oz.) pkg. cream cheese**
**2 sticks margarine**
**2 c. flour**

Mix together thoroughly with pie crust cutter. Cut in half and knead one half with a little flour and roll out to about 8 x 13 inches. Transfer to one side of jelly roll pan and do the same with the other half. Fill each side down center with half a can of any flavor pie filling. Fold sides and ends in and pinch slightly. Bake at 375° for 30 minutes. When cool, frost with a thin butter cream frosting.

**$^2/_3$ c. powdered sugar (may need a little more)**
**2 tsp. margarine or butter**
**3 tbsp. milk**
**$^1/_2$ tsp. vanilla**

*Jeanne Johnson*

# HAM & CHEESE MUFFINS

**1 (2 $^1/_2$ oz.) pkg. sliced ham**
**1 sm. onion, chopped finely**
**$^1/_2$ c. shredded Swiss cheese**
**1 $^1/_2$ tsp. honey Dijon mustard**
**$^1/_8$ tsp. pepper**
**1 egg**
**1 pkg. crescent rolls**

Mix above ingredients (except crescent rolls). You can put the crescent roll dough in small muffin tins and make the crust and fill with above mixture, or use as pizza like dough and use above mixture as topping. Bake at 350° for 15 minutes for muffins and 30 minutes as pizza.

*Heide Haiflich*

# MEGA MUFFINS

**1 $^1/_2$ c. flour**
**1 c. sugar**
**3 tsp. baking powder**
**1 tsp. salt**
**2 eggs**
**$^1/_2$ c. cooking oil**
**8 oz. sour cream**

**TOPPING:**

**$^1/_4$ c. sugar**
**1 tsp. cinnamon**
**$^1/_2$ c. chopped walnuts**

Mix dry ingredients. Make a well in center. In a small bowl mix oil, eggs and sour cream. Pour liquid mixture into dry flour mixture. Mix only until moistened. Pour into muffin pans that have been sprayed with vegetable oil. Fill almost to top. Make topping mixture. Evenly distribute on top of each muffin. Bake at 350° for 30 to 35 minutes or until golden brown. Yield: 9 muffins.

*Carole Reynolds*

# OATMEAL MUFFINS

**1 c. sugar**
**1 c. flour**
**3 tsp. baking powder**
**½ tsp. salt**
**1 c. oatmeal**
**3 tbsp. liquid shortening**
**1 egg, beaten**
**1 c. milk**

Mix together flour, sugar, baking powder, salt; add oatmeal. Mix and add shortening, egg, milk. Mix only until moistened. Fill muffin cups ⅔ full. Add ½ cup raisins with oats if desired.

**TOPPING (ADD BEFORE BAKING):**

**2 tbsp. sugar**
**2 tsp. flour**
**1 tbsp. cinnamon**
**1 tsp. melted butter**

Bake at 425° for 15 minutes. Makes 12 muffins.

*Pearl Terrell*

# QUICK ROLLS

**5 ½ c. flour**
**2 pkgs. dry yeast**
**½ c. sugar**
**½ c. Crisco oil**
**½ tsp. salt**
**2 c. warm water**

Mix all together with a spoon. When thoroughly mixed, let rise in a warm place. Take your spoon and put in muffin pans or put on cookie sheet. Bake at 350° until done. You can use 3 cups of graham flour and 2 ½ cups white flour.

*Mary Kay Hursh*

# BAKING POWDER CHEESE BISCUITS

**2 c. flour**
**2 tbsp. sugar**
**1 tbsp. baking powder**
**¼ tsp. baking soda**
**1 ½ c. shredded cheddar cheese (6 oz.)**
**1 egg**
**¼ c. oil**
**3 tbsp. milk**
**½ c. sour cream**

Mix and knead about 12 times. Cut with cutter; bake for about 15 minutes.

*Dorothy Waterson*

# BISCUIT DOUGH FOR SHORTCAKE

**2 c. flour**
**4 tsp. baking powder**
**½ tsp. salt**
**2 tbsp. sugar**
**¾ c. milk**
**½ c. shortening**

Mix dry ingredients, work in shortening, add milk. Quickly toss on floured board, roll, cut. Bake in hot oven, 450°, for 10 to 15 minutes. Split biscuits and fill with crushed sweetened berries.

*Pat Duff*

# CHEESE-GARLIC BISCUITS

**2 c. Bisquick baking mix**
**2/3 c. milk**
**1/2 c. shredded cheddar cheese**
**1/4 c. margarine or butter, melted**
**1/4 tsp. garlic powder**

Preheat oven to 450°. Mix baking mix, milk and cheese until soft dough forms; beat vigorously 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Mix margarine and garlic powder; brush over warm biscuits before removing from cookie sheet. Serve warm. Yield: 10 to 12 biscuits.

*Patty Miller*

# CINNAMON FRUIT BISCUIT CRUNCHIES

**1 (10 oz.) can Hungry Jack refrigerated big flaky biscuits**
**1/2 c. sugar**
**1/2 tsp. cinnamon**
**1/4 c. butter, melted**
**10 tsp. any kind of preserves**

Preheat oven to 375°. Separate biscuit dough into 10 biscuits. Combine sugar and cinnamon. Dip both sides of biscuits into melted butter, then into sugar mixture. Make deep thumbprint in center of each biscuit. Fill each with 1 teaspoon preserves. Bake in ungreased pan for 15 to 20 minutes or until golden brown. Serve warm or cold.

*Gwen Garman*

# HAM AND CHEESE BISCUITS

**2 sticks butter**
**4 tbsp. mustard**
**2 tbsp. poppy seeds**
**1 lg. onion, chopped fine**
**3 cans Big Country biscuits**
**3 lbs. ham, sliced thin**
**1 lb. Swiss cheese**

Melt butter; mix with mustard, poppy seed and onion, making a sauce. Bake biscuits by can directions. Open biscuits. Place slice of ham and a slice of cheese. Close. Place biscuits in pan, 13 x 9 x 2 inches or larger. Pour sauce over biscuits. Heat for 15 to 20 minutes at 350°. Can refrigerate and heat few at a time.

*Joyce Ratliff*

## MOM'S BISCUIT WEDGES

**2 c. all-purpose flour**
**2 1/2 tsp. baking powder**
**1/2 tsp. baking soda**
**Sugar substitute to equal 1 tbsp. sugar**
**3/4 c. reduced-calorie margarine**
**3/4 c. nonfat buttermilk**

Combine first 4 ingredients in a medium bowl, stirring to blend. Cut in margarine with a pastry blender until mixture resembles coarse meal. Add buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead 8 to 10 times. Divide dough into thirds. Gently shape each third into a ball; place 2 inches apart on an ungreased baking sheet. Flatten each ball into a 1-inch-thick circle, and score each into 4 wedges. Bake at 400° for 10 to 15 minutes or until golden. Separate into wedges, and serve warm. Yield: 1 dozen wedges.

*Violet Wallace*

## CINNAMON BREAKFAST CAKE

**1 yellow cake mix**
**1 box vanilla pudding**
**3/4 c. oil**
**3 eggs**
**1 1/2 c. water**

**TOPPING:**

**1/2 c. sugar**
**1/2 c. brown sugar**
**2 tbsp. cinnamon**
**1 c. pecans**

Mix together ingredients. Layer batter and topping, beginning with half batter, half topping. Put remaining topping on top. Bake at 350° for 25 to 30 minutes.

*Dawn Martin*

## COFFEE CAKE

**1 box yellow cake mix**
**1 sm. box instant vanilla pudding**
**1/2 c. oil**
**3 eggs**
**1 1/3 c. water**
**1/2 c. brown sugar**
**1/2 c. white sugar**
**3 tbsp. cinnamon**

Preheat oven to 350°. Combine cake mix, pudding, oil, eggs, and water. Combine sugars and cinnamon in a separate bowl. Pour 1/2 of cake mixture in greased 13 x 9 inch pan. Sprinkle 1/2 of sugar mixture over batter. Pour rest of cake mixture over sugars, then sprinkle the rest of the sugar mix on top. Bake at 350° until knife comes out clean.

*Patty Miller*

# CHOCOLATE-SOUR CREAM COFFEE CAKE

## CAKE:

**1 c. butter or margarine, softened**
**2 c. granulated sugar**
**2 eggs**
**2 c. all-purpose flour**
**1 1/2 tsp. baking powder**
**1 c. sour cream**
**1/2 tsp. vanilla extract**

Preheat oven to 350°. For cake, cream butter and sugar in a large bowl until fluffy. Add eggs, beating until smooth. In a medium bowl, combine flour, baking powder, and salt. Gradually add dry ingredients to creamed mixture, blending well. Gently fold in sour cream and vanilla.

## TOPPING:

**1 c. chopped pecans**
**2 tbsp. granulated sugar**
**1 tsp. ground cinnamon**

Combine pecans, sugar and cinnamon in a small bowl.

## CHOCOLATE GLAZE:

**1/2 c. semisweet chocolate chips**
**1/4 c. butter or margarine**

Melt chocolate chips and butter in a small saucepan over low heat, stirring until smooth.

Sprinkle 2 tablespoons topping in bottom of greased and floured 9-inch tube pan. Spoon half of cake batter into pan. Sprinkle 4 tablespoons topping over batter and drizzle half of glaze over topping. Spoon remaining batter into pan and sprinkle with remaining topping. Reserve remaining glaze. Bake 1 to 1 1/4 hours or until toothpick inserted in center of cake comes out clean. Cool in pan. Transfer to a serving plate. Reheat remaining glaze and drizzle over cake. Yield: about 16 servings.

*Hilma Culler*

# CRANBERRY COFFEE CAKE

**1 c. butter, softened**
**1 c. sugar**
**2 eggs**
**2 c. all-purpose flour**
**1 tsp. baking powder**
**1 tsp. baking soda**
**½ tsp. salt**
**1 c. (8 oz.) sour cream**
**1 tsp. almond extract**
**1 (16 oz.) can whole-berry cranberry sauce**
**½ c. chopped walnuts**

**GLAZE:**

**⅓ c. confectioners' sugar**
**5 tsp. warm water**
**½ tsp. almond extract**

In mixing bowl, cream butter and sugar. Add eggs; mix well. Combine flour, baking powder, soda and salt; add to creamed mixture alternately with sour cream. Add extract. Spoon a third of the batter into a greased 9 inch square baking pan. Top with a third of the cranberry sauce. Repeat layers twice. Sprinkle with walnuts. Bake at 350° for 55 to 60 minutes or until a toothpick inserted near the center comes out clean. (My experience has been that it needs about 15 more minutes than suggested here.) If desired, combine glaze ingredients and drizzle over cake. Yield: 9 servings.

*Joyce Bradley*

# ELEPHANT EARS

## (Indianapolis State Fair)

**1 ½ c. milk**
**2 tbsp. sugar**
**1 tsp. salt**
**6 tbsp. shortening**
**2 pkts. dry yeast**
**4 c. flour**
**Oil for frying**
**½ c. sugar mixed with 1 tsp. cinnamon**

Heat together, but do not boil, milk, sugar, salt and shortening until shortening is melted. Cool to lukewarm. Add yeast and stir until dissolved. Stir in flour, 2 cups at a time, beating until smooth after each addition. Put in greased bowl, cover with damp cloth and let rise until double in size. Dust hands with flour; pinch off pieces of dough about size of golf balls. Stretch each ball into thin 6 to 8 inch circle. Have oil at 350°. Drop stretched dough, 1 at a time, into oil. Fry until it rises to surface, turn and fry other side until golden brown. Drain and sprinkle with sugar and cinnamon mixture.

*Gwen Garman*

# FRUIT COFFEE CAKE

**1 1/2 c. sugar**
**1/2 c. shortening**
**1 tsp. vanilla**
**4 eggs**
**1/2 c. softened oleo**
**1 1/2 tsp. baking powder**
**1 tsp. almond flavoring**
**3 c. flour**
**1 (21 oz.) can pie filling or cream cheese filling (below)**

**CREAM CHEESE FILLING:**

**1 (8 oz.) pkg. cream cheese**
**1 egg**
**3 tbsp. milk**
**1/4 c. sugar**
**1/2 tsp. vanilla**
**1 tbsp. flour**

Blend in large bowl the sugar, shortening, vanilla, eggs, oleo, baking powder, and almond flavoring. Stir in flour. Grease lightly a jelly roll pan. Spread 2/3 of batter in pan. Spread pie filling or cream cheese over batter. Drop remaining batter by tablespoonfuls onto filling. Bake for 30 minutes or until golden brown in 350° oven.

Drizzle with glaze:

**1 c. powdered sugar**
**2 tbsp. milk**

*Tammy Shuman*

# HEATH BAR COFFEE CAKE

**1/2 c. margarine**
**2 c. flour**
**1 c. brown sugar**
**1/2 c. white sugar**

Mix together; save 1/2 cup.

**1 c. buttermilk**
**1 tsp. soda**
**1/4 tsp. salt**
**1 egg**
**1 tsp. vanilla**

**TOPPING:**

**4 Heath bars, crushed**
**1/4 c. nuts (optional)**

Blend flour, butter and sugars like a pie dough. Reserve 1/2 cup mixture. Add rest of ingredients and mix. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 28 to 30 minutes, glass pan 325°.

*Pam Norton*

# PEACHY YOGURT COFFEE CAKE

**2 c. all-purpose flour**
**1/2 c. whole wheat flour**
**1 c. sugar**
**2 tsp. baking powder**
**1/4 tsp. baking soda**
**1/4 tsp. salt**
**3/4 c. (1 1/2 sticks) butter**
**3 beaten eggs**
**1 (8 oz.) ctn. apricot or lemon yogurt**
**1/3 c. milk**
**1 tsp. vanilla**
**1 1/2 c. finely chopped peaches**

Stir together in a large bowl flour, sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Make a well in center of mixture. In a small bowl stir together eggs, yogurt, milk, and vanilla. Add yogurt mixture all at once to the flour mixture. Stir just until moistened. Fold in peaches. Spoon mixture into well greased funnel cake pan or muffin pans. Sprinkle crumb topping over batter.

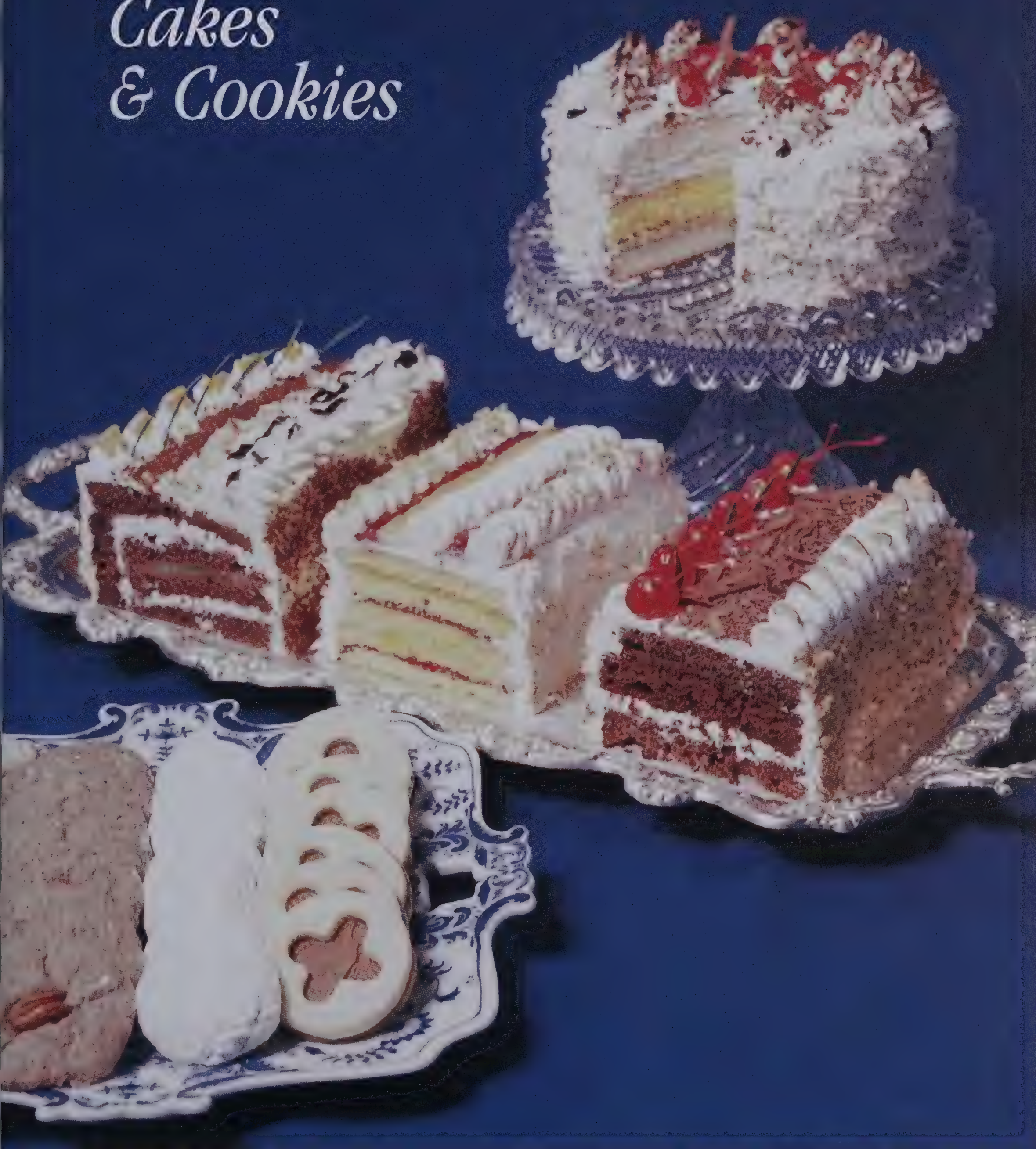
**CRUMB TOPPING:**

In small bowl combine 1/2 cup all-purpose flour, 1/2 c. packed brown sugar and 1/2 teaspoon ground cinnamon. Cut in 1/4 cup butter until mixture resembles coarse crumbs.

*Linda Zulch*

# ***EXTRA RECIPES***

# Cakes & Cookies



# EVERYBODY'S FAVORITES

To improve an inexpensive cake mix, add one tablespoon butter to the batter for a richer tasting cake.

Discover baking with mayonnaise. Try substituting mayo as a shortening or oil—it blends easily, adds moistness and contributes toward a tender texture.

Throwaway Cake Plate—Save bottom cardboards from pizzas and cover with aluminum foil. Great if you are donating a cake or pie to a cake sale.

Dip spoon in hot water before measuring lard, butter, etc.—it will slip off the spoon more easily.

Put flour in a large salt shaker and use for dusting cake pans. It is less messy and doesn't waste flour.

For recipes using beaten egg whites, the eggs should be separated when cold and the whites allowed to come to room temperature (egg whites reach their highest volume if beaten at room temperature). Cream of tartar or sugar added to the egg whites will increase the stability of the foam...the sugar should be added a little at a time. Be careful not to overbeat egg whites or they will become stiff and dry, having lost their elasticity, and will almost certainly collapse as soon as heat is applied. Be sure beaters and bowl, etc. are completely free of oil—any trace of oil will prevent the egg whites from fluffing up.

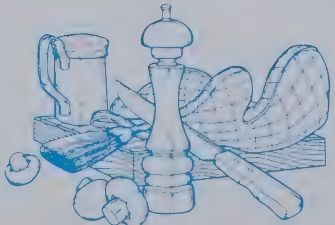
Don't grease cookie sheets or cookies will tend to spread too much. When baking several batches in succession, let sheets cool before placing more dough on them or the dough will soften and spread and finished cookies will be misshapen. If you don't have enough spare cookie sheets, use inverted baking pans.

Any recipe which says, "and add one egg," can be made better by separating the white and yolk. This white, when beaten separately, adds bubbles, tenderness and makes the finished product lighter. This is true for nearly all boxed items.

Child's Party: Push animal shaped cookie cutters lightly into icing. Fill depressed outlines with chocolate icing. ALSO—Fill ice cream cones (flat bottoms) with cake batter half full and bake. Decorate with icing topped with colored sugar.

If your layer cakes stick to the bottom of their pans, return them to a warm oven briefly. The layers will come out intact in just a short time.

For baking cakes, use shiny metal pans or pans with a nonstick finish. Avoid dull, dark or enamel pans which can cause uneven and excessive browning. If using glass or porcelain-coated aluminum pans, reducing the oven temperature 25 degrees F. If baking more than 1 at a time, arrange the pans in the oven so that you get the best air flow—stagger them from one shelf to another, not one directly on top of the other. Do not have a pan touching the walls of the oven or touching another pan. Good air flow is very important to proper baking. (This is true for trays of cookies also.)



## BANANA DATE DROP COOKIES

**3/4 c. margarine**
**1 c. sugar**
**1 egg**
**1 c. mashed ripe bananas**
**1 1/2 c. flour**
**3/4 tsp. cinnamon**
**1/2 tsp. baking soda**
**1/4 tsp. cloves**
**1 c. chopped dates**
**1 1/2 c. quick rolled oats**

Cream together butter and sugar. Add egg and bananas. Sift together flour, salt, cinnamon, baking soda, and cloves. Add dry mixture to cream mixture and mix well. Add oats and dates and mix. Drop by teaspoon on greased and floured cookie sheet. Bake for 10 to 15 minutes at 350°.

*Sharon Whan*

## BUTTERSCOTCH CHIP COOKIES

**3 pkgs. butterscotch chips**
**1 can peanuts**
**1 can chow mein noodles**
**1 c. pecans**
**1 c. Rice Krispies (optional)**
**1/2 tbsp. vanilla**

Melt butterscotch chips over simmering water. Add all ingredients. Mix well and drop by spoonfuls onto wax paper. Cool.

*Lisa Myers*

## CHOCOLATE MALTED COOKIES

**1 c. butter-flavored shortening**
**1 1/4 c. packed brown sugar**
**1/2 c. malted milk powder**
**2 tbsp. chocolate syrup**
**1 tbsp. vanilla extract**
**1 egg**
**2 c. all-purpose flour**
**1 tsp. baking soda**
**1/2 tsp. salt**
**1 1/2 c. semisweet chocolate chunks**
**1 c. (6 oz.) milk chocolate chips**

In a mixing bowl, combine the first 5 ingredients; beat 2 minutes. Add egg. Combine flour, baking soda and salt; gradually add to creamed mixture, mixing well after each addition. Stir in chocolate chunks and chips. Shape into 2 inch balls; place 3 inches apart on ungreased cooking sheets. Bake at 375° for 12 to 14 minutes or until golden brown. Cool for 2 minutes before removing to a wire rack. Yield: about 1 to 1 1/2 dozen.

*Phyllis Kummer*

# CUT OUT SUGAR COOKIES

- **2/3 c. oil**
- **3/4 c. sugar**
- **1 tsp. vanilla**
- **1 egg**
- **2 c. flour**
- **1 1/2 tsp. baking powder**
- **1/2 tsp. salt**

Mix together oil, sugar, vanilla and eggs. Mix separated flour, baking powder and salt. Combine two mixtures. Press out dough on flat surface lightly floured and bake on ungreased cookie sheet at 350° until very lightly browned around edges.

*Diana Meschberger*

# FAVORITE ULTIMATE CHOCOLATE CHIP COOKIES

- **3/4 c. (3/4 stick) butter flavor Crisco shortening**
- **1 1/4 c. firmly packed light brown sugar**
- **2 tbsp. milk**
- **1 tbsp. vanilla**
- **1 egg**
- **1 3/4 c. all-purpose flour**
- **1 tsp. salt**
- **3/4 tsp. baking soda**
- **1 c. semisweet chocolate chips**
- **1 c. coarsely chopped pecans (optional)***

Heat oven to 375°. Place sheets of foil on counter top for cooling cookies. Combine Crisco, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips and pecan pieces. Drop rounded tablespoonfuls of dough 3 inches apart onto ungreased baking sheet. Bake one baking sheet at a time at 375° for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely. Yields 3 dozen.

*If nuts are omitted, add an additional 1/2 cup semisweet chocolate chips.

*Christy Weber*

## DOUBLE CHOCOLATE CRINKLE COOKIES

**3/4 c. melted butter**
**1/2 c. cocoa**
**1 c. sugar**
**2 eggs**
**2 tsp. vanilla**
**1 c. flour**
**1 tsp. baking powder**
**1 tsp. baking soda**
**1/2 tsp. salt**
**1 c. powdered sugar**
**6 oz. semisweet chocolate chips**

Mix butter, cocoa, sugar, eggs, and vanilla in a bowl. Mix flour, baking powder, baking soda, and salt in another bowl. Slowly add the dry mixture to the wet mixture. When thoroughly mixed, stir in the powdered sugar. Then add 6 ounces semisweet chocolate chips. Roll into 1 inch balls and roll in powdered sugar until completely covered. Put on an ungreased cookie sheet. Bake at 350° for 12 minutes. Allow to cool before removing from cookie sheet. Makes 25 to 35 cookies.

*Jennifer Crager*

## KIRK'S CHOCOLATE COOKIES

**1 (18 1/4 oz.) pkg. devil's food cake mix**
**2 eggs**
**1/3 c. vegetable oil**
**1 (10 oz.) pkg. peanut butter chips**

In a mixing bowl, beat cake mix, eggs, and oil (batter will be stiff). Add chips. Place on cookie sheet. Flatten slightly. Bake at 350° for 10 minutes.

*Kirk says no one can eat just one!*

*Sandy Armstrong*

## CHRISTMAS COOKIES

**1 lb. white chocolate chips**
**2 tbsp. peanut butter**
**1 c. Rice Krispies cereal**
**1 c. salted peanuts**
**1 c. (plus) colored miniature marshmallows**
**1/2 c. sm. pretzels**

Melt chocolate and peanut butter. Mix well and cool slightly. Add remaining ingredients. Drop by teaspoon on wax paper. Cool until firm. Store in airtight container.

*Marie Bowerman*

# CHRISTMAS CUTOUT COOKIES

Combine in large bowl:

**1 c. soft oleo**
**1 c. sifted confectioners' sugar**
**1 egg**
**1 ½ tsp. almond extract**
**1 tsp. vanilla**

Sift together:

**2 ½ c. flour**
**1 tsp. salt**

Mix together, roll out dough, cut shapes. Bake at 375° for 9 minutes.

*Susie Witt*

# COFFEE COOKIES

**4 c. flour**
**2 c. brown sugar**
**2 eggs**
**1 c. cold coffee**
**1 c. lard**
**3 tsp. baking powder**
**1 tsp. soda**
**1 tsp. vanilla**
**Nuts, raisins, chocolate bits (can be added)**

Mix all together and drop on cookie sheet. Bake at 350° for 8 to 10 minutes.

*Karen Feller*

# COFFEE NUGGETS

**½ c. butter**
**3 tbsp. powdered sugar**
**1 tsp. vanilla**
**1 tsp. instant coffee**
**1 c. sifted flour**
**½ c. finely chopped pecans**

Cream butter, sugar, vanilla and coffee until light and fluffy. Add flour and nuts; mix thoroughly. Chill dough for 1 hour. Use 1 teaspoon dough per cookie and form into balls. Bake on ungreased cookie sheets at 350° for 12 to 15 minutes. Roll in powdered sugar while warm and again when cold. Yields 2 dozen.

*Juanita Rhodes*

# CONFETTI COOKIES

**1 c. sugar**
**1 c. shortening**
**2 eggs**
**1 c. cut up gumdrops**
**1 tsp. vanilla**
**2 ⅓ c. flour**
**1 tsp. salt**
**1 tsp. soda**
**½ c. chopped nuts**
**½ c. brown sugar**

Cream sugar and shortening; add eggs and vanilla. Add salt, soda, and flour to creamed mixture and mix well. Stir in gumdrops and nuts. Bake 15 minutes at 350°.

*Pat Ackerman*

# DIABETIC COOKIES

**1 1/2 c. water**
**1/3 c. shortening**
**2 c. raisins**
**1/2 tsp. nutmeg**
**2 tsp. cinnamon**
**2 c. flour**
**2 eggs**
**1/2 tsp. salt**
**1 tsp. soda**
**6 1/2 grains saccharin or other sweetener**
**2 tsp. water**
**1 tsp. baking powder**

Boil water, shortening, raisins, nutmeg and cinnamon for 3 minutes. Cool. Beat in 1 egg at a time. Dissolve in water, salt, soda and saccharin. Add to egg mixture. Blend in sifted flour with baking powder. Drop from spoon on greased baking sheet. Bake at 350°. Nuts may be added.

*Roberta Boren*

# DISH PAN COOKIES

**2 c. brown sugar, packed**
**2 c. white sugar**
**2 c. Crisco oil**
**2 tsp. vanilla**
**4 eggs**

Cream above mixture, then stir in (very stiff):

**4 c. sifted flour**
**2 tsp. baking soda**
**1 tsp. salt**
**6 oz. chocolate chips–butterscotch**
**1 1/2 c. Quaker Oats**
**4 c. crushed cornflakes (coarse)**
**1/2 to 3/4 c. nuts**

Roll into balls; may be flattened with a glass. Bake at 350° for 8 to 12 minutes. Makes 12 dozen. Freezes well.

*Joel Bishop*

# DISHPAN COOKIES

**3 lbs. oleo (I use butter)**
**3 lbs. brown sugar**
**12 eggs**
**3 lbs. flour**
**6 tsp. soda**
**9 c. oatmeal**
**6 c. cornflakes**
**3 c. nuts**
**3 tsp. vanilla**
**4 c. raisins**

Mix together and roll into walnut size balls; put on greased cookie sheet and bake for 15 minutes in 375° oven. Be sure you have all day to do this. I was baking cookies until 3:30 a.m. the first time I baked these.

*Karen Feller*

# HEATH BRICKLE CRUNCH COOKIES

**1 ½ c. flour**
**½ tsp. soda**
**½ tsp. salt**
**½ c. butter or margarine**
**¾ c. packed brown sugar**
**1 egg**
**1 tsp. vanilla**
**1 bag Heath Brickle Bits**
**½ c. chopped pecans**

Combine flour, soda and salt. Cream butter or margarine. Add sugar, egg and vanilla; mix until smooth and creamy. Stir in dry ingredients; blend in Heath Brickle Bits and pecans. Drop tablespoonful 2 inches apart. Bake at 350° until done, 12 to 15 minutes. Yields about 3 dozen.

*Charyl Zeisloft*

# HOLIDAY FRUIT DROPS

**3 ½ c. flour**
**1 tsp. soda**
**1 tsp. salt**
**1 c. shortening or oleo**
**2 c. brown sugar, packed in cup**
**2 eggs, unbeaten**
**½ c. buttermilk or sour milk**
**1 ½ c. chopped nuts**
**2 c. candied cherries, cut up, mixed with 2 c. cut up dates**

Sift and measure flour, then sift flour, soda, salt together. Cream shortening, add sugar and eggs, cream again. Blend in flour alternately with milk. Stir in nuts, cherries, and dates. Refrigerate at least 1 hour or overnight. Grease cookie sheets; drop rounded tablespoons of dough about 2 inches apart. Bake at 375° for about 12 to 15 minutes but watch as they burn easily.

*Freida Luedtke*

# BABY RUTH OR SNICKERS CANDY COOKIE

**½ c. oleo, softened**
**¾ c. sugar**
**1 egg**
**½ tsp. vanilla**
**1 ⅓ c. flour**
**½ tsp. baking soda**
**2 (2.1 oz.) Baby Ruth or Snickers candy bars, chopped up**

Bake on greased cookie sheet.

*Dorothy Waterson*

## MOTHER ROSENBERRY'S COOKIES

**2 c. sugar (1 c. brown and 1 c. granulated)**
**1 c. shortening (1/2 butter and 1/2 lard or Crisco)**
**1 c. sour milk**
**2 eggs**
**1 tsp. soda in sour milk**
**2 tsp. baking powder**
**Salt mixed in flour**
**Flour to make a soft dough**
**Vanilla**
**Nutmeg**

Mix ingredients. Bake at 400°. If you use Crisco for shortening, put in about 2 tablespoonsful over the cup.

*Deanna Shull*

## PEANUT BUTTER OATMEAL COOKIES

**(Taken from Weight Watchers)**

**1/2 banana, mashed**
**1/3 c. powdered milk**
**1 1/2 tbsp. peanut butter**
**3/4 c. dried oatmeal**
**Artificial sweetener to equal 3 tsp. sugar**
**1/2 tsp. baking powder**
**1/2 tsp. vanilla or banana flavoring**
**4 tsp. water**

Mix together and bake until brown; drop cookies.

*Dorothy Waterson*

## JAM THUMBPRINTS

**2/3 c. butter**
**1/3 c. sugar**
**2 eggs, separated**
**1 tsp. vanilla**
**1/2 tsp. salt**
**1 1/2 c. flour**
**Chopped pecans**

Cream together butter and sugar until fluffy. Add egg yolks, vanilla and salt and beat well. Gradually add flour, mixing well. Shape into 3/4 inch balls. Dip in egg whites then roll in finely chopped pecans. Place on cookie sheet. Make thumbprint on each one and fill it with jam. Bake at 350° for 12 to 15 minutes. Makes 3 dozen.

*Michelle (Ackerman) Waltenberger*

# MELTAWAY COOKIES

## (Mexican Wedding Cakes)

**1 c. soft butter**
**½ c. sifted confectioners' sugar**
**1 tsp. vanilla**
**2 ¼ c. flour**
**¼ tsp. salt**
**1 c. pecan pieces**
**Powdered sugar**

Heat oven to 400°. Mix thoroughly butter, sugar and vanilla. Stir in flour and salt. Drop by teaspoons onto an ungreased baking sheet. (I roll mine into balls instead of dropping them.) Bake 8 to 10 minutes until set, not brown. Remove from oven and roll in powdered sugar while still hot. Cool and enjoy.

*Erin Magnuson*

# MOLASSES COOKIES

**1 ½ c. shortening**
**2 c. sugar**
**½ c. molasses**
**2 eggs**
**2 tsp. baking soda**
**4 c. flour**
**2 tsp. cinnamon**

Melt shortening; let cool. Add sugar and molasses and eggs. Beat well. Add dry ingredients, mix well and chill. Form into balls. Roll in sugar. Bake on greased cookie sheet at 375° for 8 to 10 minutes.

*Deanna Treesh*

# MOM'S APPLE CUPCAKES

**1 c. sugar**
**1 egg**
**½ c. shortening**
**1 c. fresh chopped apples**
**½ c. seedless raisins**
**½ c. chopped nutmeats**
**½ c. sour milk or buttermilk**
**1 tsp. cloves**
**1 tsp. nutmeg**
**½ tsp. salt**
**1 tsp. baking soda**
**1 tsp. baking powder**
**1 ½ c. flour**

Cream shortening and sugar. Add egg, then dry ingredients and milk. Lastly add chopped apples, raisins and nuts. Stir only until well blended. Bake 30 minutes at 350°. Makes 18 to 20 cupcakes.

*Paula Martinsen*

# NO BAKE COOKIES

Boil for 1 minute these ingredients:

**2 c. sugar**
**4 tbsp. cocoa**
**1/2 c. milk**

Then add to it:

**3 c. oatmeal quick oats**
**1 tsp. vanilla**
**1 stick butter**
**1/2 c. creamy peanut butter**

Mix well. Then drop by spoonfuls onto wax paper. Refrigerate.

*Sarah Zeisloft*
*Annette Smith*

# NUTMEG LOGS

**1 c. soft butter**
**2 tsp. vanilla extract**
**2 tsp. rum flavoring**
**3/4 c. sugar**
**1 egg**
**3 c. sifted flour**
**1/4 tsp. salt**
**Nutmeg**

Cream butter with flavorings. Gradually beat in sugar. Blend in egg. Sift together flour, 1 teaspoon nutmeg and salt; add to butter mixture and mix well. Shape pieces of dough on a sugared board into long rolls 1/2 inch in diameter. Cut in 3 inch lengths and put on buttered cookie sheets. Bake at 350° for 12 to 15 minutes. Cookies should not be allowed to get brown. Take out of oven when the bottom of the cookie is just light brown. Overcooking will make them hard. Cool and then frost on top and sides. Mark with fork tines to resemble bark. Sprinkle lightly with nutmeg. Keeps well in the freezer.

**FROSTING FOR NUTMEG LOGS:**

**1/3 c. butter**
**1 tsp. vanilla**
**2 tsp. rum flavoring**
**2 c. powdered sugar**
**1 tbsp. light cream or milk**

Cream butter, vanilla and rum flavoring. Blend in powdered sugar and cream. Beat until smooth and creamy. Frosting can be adjusted to right spreading consistency by adding a little powdered sugar if thin or milk if too thick.

*Jan Myers*

## NUTTY FINGERS

**1 bar less 1 tbsp. (7 tbsp.) margarine**
**2 tbsp. powdered sugar**
**1/2 tsp. water**
**1 tsp. vanilla**
**1 1/4 c. flour**
**2/3 c. pecan halves**

Add sugar, water and vanilla to softened oleo and cream. Add flour and mix well, forming a smooth dough. Place a small round of dough in palm of left hand and press out flat. Put a pecan half in center of dough. Roll dough around the nut, enclosing it in a finger-shaped covering. Place on greased cookie sheet. Bake in moderate oven 350° for 18 to 20 minutes.

*Juanita Rhodes*

## CHEWY OATMEAL COOKIES

**1/3 c. nonfat yogurt**
**2 tbsp. canola oil**
**1/2 c. honey**
**1 c. rolled oats**
**1/2 c. pastry flour**
**1 tsp. baking powder**
**1 tbsp. ground cinnamon**
**1/2 c. raisins**
**1/2 c. chopped walnuts**

Stir together yogurt, oil and honey, then add oats. Add powder, flour, and cinnamon. Add raisins and walnuts; stir until mixed. Drop on nonstick cookie sheets at 375° for 20 to 25 minutes. (20 medium sized.)

*Amy Lash*

## OATMEAL COCONUT DROP COOKIES

**1 c. shortening (part margarine)**
**1 c. sugar**
**1 c. brown sugar, packed**
**2 eggs**
**1 tsp. vanilla**
**1 3/4 c. all-purpose flour**
**1 tsp. soda**
**1 tsp. salt**
**1 c. rolled oats**
**1 c. flaky coconut**

Mix shortening, sugars, eggs, and vanilla until fluffy. Blend flour, soda, salt thoroughly. Stir in shortening mixture. Blend in rolled oats and coconut. Drop dough by rounded teaspoon on lightly greased baking sheet. Bake at 375 or 400° for 10 to 12 minutes.

*Kay Findley*

## ONE CUP COOKIES

**1 c. brown sugar**
**1 c. granulated sugar**
**1 c. margarine**
**1 c. oil**
**1 egg**
**2 tbsp. vanilla**
**1 tsp. salt**
**1 tsp. baking soda**
**1 tsp. cream of tartar**
**3 ½ c. flour**
**1 c. rolled oats**
**1 c. Rice Krispies**
**1 c. coconut**
**Nuts or chocolate chips (optional)**

Combine sugars and margarine; cream together with mixes. Add other ingredients and blend well. Drop by teaspoons onto cookie sheets. Bake at 350° for 10 minutes.

*Marian Martinsen*

## OATMEAL MACAROONS

**1 c. Crisco**
**1 c. brown sugar**
**1 c. white sugar**
**3 c. quick oats**
**½ c. nuts**
**1 c. coconut**
**1 tsp. soda**
**½ tsp. vanilla**
**2 eggs, unbeaten**
**1 ¼ c. sifted flour**
**½ tsp. salt**
**½ tsp. cinnamon**
**1 c. raisins (better if ground)**

Place Crisco, sugar, vanilla and eggs and beat thoroughly. Sift flour with soda, salt, and cinnamon. Add to Crisco mixture and mix thoroughly. Fold. Bake at 350° for 10 to 15 minutes. Makes 5 ½ dozen.

*Esther Coburn*

## ORANGE CRISPIES

**1 c. granulated sugar**
**2 oranges, rind only**
**¼ lb. butter**
**1 loaf thin sliced white bread**

Cut crusts from bread. Mix softened butter, sugar, and orange rind. Blend thoroughly and spread thickly on bread. Cut each piece into thirds. Bake on cookie sheet in 350° oven for 20 minutes. Watch carefully Mixture may be kept on hand in the refrigerator for days. Easy and delicious.

*Marian Martinsen*

# PAINTED SUGAR COOKIES

**3/4 c. butter**
**1 c. sugar**
**2 eggs**
**1/2 tsp. vanilla**
**3 c. flour**
**1 tsp. baking powder**
**1 tsp. salt**

Cream margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; mix well. Chill 4 hours or overnight. Roll out dough. Cut with floured cookie cutters. Paint cookies with paintbrush using mixtures of egg yolk, water, food coloring. Bake at 400° for 5 to 7 minutes on ungreased cookie sheet. Cool before removing. About 4 dozen.

*Andie Farnsworth*

# PEANUT BUTTER BALLS

**1 c. sugar**
**1 c. white Karo**

Boil just to hard rolling stage. Add 1 cup cream style peanut butter. Stir until dissolved.

Add to:

**8 c. cornflakes (or Wheaties, etc.)**
**1 c. raisins**
**1/2 c. chopped nuts or coconut flakes**

Mix well. Roll into small balls. (Dip hands in cold water or butter them.) Makes 60 small balls.

*Evelyn Zabel*

# PEANUT BUTTER COOKIES

**1/4 c. shortening**
**1/4 c. butter**
**1/2 c. peanut butter**
**1/2 c. white sugar**
**1/2 c. packed brown sugar**
**1 egg**
**1 1/4 c. flour**
**1/2 tsp. baking powder**
**3/4 tsp. soda**
**1/4 tsp. salt**

Mix shortening, butter, peanut butter, sugars, and egg thoroughly. Add flour and dry mixture by the spoonfuls until gone. Mix well. Chill dough. Roll into balls. Place 3 inches apart on a lightly greased cookie sheet. Flatten, crisscross fashion, with a fork. Bake at 375° for 10 to 12 minutes.

*Kay Zeisloft*

## PEANUT BUTTER DROPS

**1 c. peanut butter (either kind)**
**1 c. brown sugar**
**1/2 c. sugar**
**2 eggs**
**1 tsp. vanilla**
**1 c. grated zucchini**
**3 c. flour**
**1 tsp. salt**
**1/2 tsp. baking powder**
**1/2 tsp. baking soda**

Mix and bake on greased cookie sheet.

*Dorothy Waterson*

## MARJORIE'S PINEAPPLE COOKIES

**2 c. brown sugar**
**1 c. oleo**
**3 eggs**
**1 c. drained crushed pineapple**
**1 c. nuts**
**1 tsp. soda in 1 tsp. hot water**
**3 1/2 c. flour**
**2 tsp. baking powder**
**1 tsp. vanilla**

Bake until golden brown. Ice with easy caramel icing.

**CARAMEL ICING:**

Boil:

**3/4 stick oleo**
**1 c. brown sugar**
**1/4 c. milk**

Cool and add 2 cups powdered sugar.

*Marjorie Miller*

## PINEAPPLE COOKIES

**1 c. butter**
**1 c. brown sugar**
**1 c. white sugar**
**2 eggs**
**1 tsp. vanilla**
**4 c. flour**
**1 tsp. soda**
**1 tsp. salt**
**2 cans drained crushed pineapple**

Cream butter, brown and white sugars. Add beaten eggs and vanilla. Combine flour, soda and salt. Add to creamed mixture. Add drained pineapple. Grease pan lightly. Bake at 375° for 10 to 12 minutes. Frost if desired.

*Ruth Welch*
*Juanita Rhodes*

# PUMPKIN CHIP COOKIES

**3 c. pumpkin**
**3 eggs**
**1 1/2 c. oil**
**3 c. sugar**
**6 c. flour**
**2 tbsp. baking powder**
**1 1/2 tsp. salt**
**1 tbsp. cinnamon**
**1 tbsp. baking soda**
**1 tbsp. milk**
**1 tbsp. vanilla**
**3 c. chocolate chips**

Mix together pumpkin, eggs, oil and sugar. Then sift and add flour, baking powder, salt, cinnamon, and baking soda. Add and mix well milk, vanilla and chocolate chips. Bake at 350° for 12 minutes. Makes 10 dozen cookies.

*Lori Myers*

# QUICK COOKIES

**1/2 c. butter or margarine**
**1/2 c. peanut butter**
**2 c. sugar**
**1/2 c. milk**
**2 tbsp. cocoa or to taste**

Combine in a saucepan and mix well. Cook over high heat until all butter is melted (about 5 minutes). Remove from heat and quickly add 4 cups uncooked quick oats. Mix very well; drop by teaspoon onto wax paper. Cool thoroughly. 4 dozen cookies.

*Pat Ackerman*

# RAISIN COOKIES

**1 c. water**
**2 c. raisins**
**1 c. shortening**
**1 3/4 c. sugar**
**2 eggs, slightly beaten**
**1 tsp. vanilla**
**3 1/2 c. all-purpose flour**
**1 tsp. baking powder**
**1 tsp. baking soda**
**1 tsp. salt**
**1/2 tsp. cinnamon**
**1/2 tsp. nutmeg**
**1/2 c. nuts, chopped (I use both walnuts and pecans)**

Combine raisins and water in a small saucepan, bring to a boil, cook for 3 minutes, remove from heat and let cool. (Do not drain.) In large mixing bowl cream shortening and sugar; add eggs and vanilla. Combine all dry ingredients; gradually add to creamed mixture. Stir in raisins and nuts. Drop by teaspoon 2 inches apart on greased cookie sheets. Bake at 350° for 12 to 14 minutes. Makes 6 dozen.

*Maggie Ford*

# SCOTCHEROOS

**1 c. sugar**
**1 c. light corn syrup**
**1 c. peanut butter**
**6 c. Kellogg's Rice Krispies**
**1 (12 oz.) bag Nestles chocolate and butterscotch morsels**

Combine sugar and corn syrup in 3 quart saucepan. Cook over moderate heat, stirring frequently, until mixture boils. Remove from heat. Stir in peanut butter; mix well. Add Rice Krispies; stir until well blended. Press mixture into buttered 13 x 9 inch pan. Melt Nestles chocolate and butterscotch morsels together over hot (but not boiling) water, stirring until well blended. Remove from heat; spread evenly over Rice Krispies mixture. Cool until firm. Cut in bars.

*Mary Kay Hursh*

# SNICKERDOODLES

**1 c. shortening**
**1 1/2 c. sugar**
**2 eggs**
**2 tsp. cream of tartar**
**1 tsp. soda**
**1 ts. salt**
**2 3/4 c. flour**

Mix together shortening, sugar, and eggs. Sift and mix the rest of ingredients. Chill dough. Roll into balls the size of walnuts. Roll in a mixture of cinnamon and sugar of own desire. Bake 8 to 10 minutes at 350°.

*Lois Charleswood*

# SNICKERDOODLE COOKIES

**1/2 c. butter**
**1 1/2 c. sugar**
**2 3/4 c. flour**
**1 tsp. soda**
**1/2 c. shortening**
**2 eggs**
**2 tsp. cream of tartar**
**1/4 tsp. salt**
**2 tbsp. sugar, mixed with 2 tsp. cinnamon**

Mix butter, shortening, sugar and eggs. Sift in flour, soda, cream of tartar and salt. Shape dough into small balls. Roll each ball in sugar/cinnamon mixture and place on ungreased cookie sheet. Bake at 400° for 8 to 10 minutes.

*Lisa Myers*
*Kay Zeisloft*

# ANGEL SUGAR COOKIES

**1 c. Crisco**
**1/2 c. sugar**
**1/2 c. brown sugar**
**1/4 tsp. salt**
**1 egg**
**1 tsp. vanilla**
**1/2 tsp. cream of tartar**
**2 c. flour**

Cream together everything but flour. Add flour gradually. Roll into balls. Dip into sugar and flatten a little with hand. Bake at 325° for 15 minutes.

*Becky Young*

# SUGAR COOKIES

**1 c. powdered sugar**
**1 c. sugar**
**1 c. oil**
**1 c. margarine**
**2 eggs**
**1 tsp. vanilla or lemon flavoring**
**4 c. flour**
**½ tsp. salt (optional)**
**1 tsp. soda**
**1 tsp. cream of tartar**

Cream together powdered sugar, sugar, oil and melted margarine. Add eggs and flavoring. Sift together flour,s alt, soda, and cream of tartar. Add to creamed mixture; mix well. Drop by teaspoon. Bake 8 to 10 minutes at 350°. Very soft. Will melt in your mouth. Can decorate with different colors of frosting.

*Kay Findley*

# SUGAR COOKIES

**2 sticks butter, softened**
**1 ½ c. powdered sugar**
**1 egg**
**1 tsp. vanilla**
**2 ½ c. flour**
**1 tsp. soda**
**1 tsp. cream of tartar**

Cream butter, sugar, egg and vanilla until fluffy. Add remaining ingredients. Mix well. Chill dough. Roll, cut and bake. Bake at 400° for 4 to 6 minutes (they get dark easily).

*Kay Zeisloft*

# SUGAR COOKIES

Cream:

**1 c. sugar**
**1 c. powdered sugar**
**1 c. vegetable oil**
**1 c. oleo or butter (2 sticks)**

Add:

**2 eggs**

Sift together and add to batter:

**4 ½ c. flour**
**1 tsp. salt**
**1 tsp. baking soda**
**1 tsp. cream of tartar**

Add:

**2 tsp. vanilla**
**½ tsp. almond extract**

Chill dough (about 1 hour in refrigerator). Roll into small balls; press down with glass dipped in sugar (wet glass with water or oil). Bake at 350° for 8 to 10 minutes or until light brown. Makes about 7 dozen 2 ½ inch cookies—a lot!! Good luck!

*Mary Maddin*

# OLD TIMEY SUGAR COOKIES

**1 1/2 c. flour**
**1 tsp. baking powder**
**1/2 tsp. baking soda**
**2/3 tsp. ground nutmeg**
**1/2 c. (1 stick) firm margarine**
**1 egg**
**1/2 c. sugar**
**1 1/2 tbsp. milk (1 tbsp. plus 1 1/2 tsp.)**
**1/2 tsp. vanilla**

Sift flour, baking powder, baking soda and nutmeg into large bowl. Cut in butter with a pastry blender until crumbly. Beat egg, sugar, milk, and vanilla in a small bowl. Add to flour mixture and mix. Divide dough in half, wrap in plastic wrap and chill until firm enough to roll. Roll out 1/4 at a time about 1/8 inch thick. Cut with cookie cutters. Put on ungreased cookie sheet. Bake at 350° for 8 minutes until pale golden. Decorate with frosting.

*Kay Norton*

# SUGAR COOKIES

**2 c. white sugar**
**1 c. shortening**
**2 eggs**

Mix.

**3/4 c. milk**
**2 tsp. soda**
**1/2 tsp. nutmeg**
**5 c. flour**
**1 tsp. salt**

Chill and roll. Bake 7 to 8 minutes at 350°.

*Laura Lash*

# SWEET STUFF

**1 c. corn syrup**
**1 c. sugar**
**1 c. peanut butter**
**3 c. Rice Krispies**

Boil sugar and corn syrup for 1 minute. Add peanut butter and mix it. Remove from heat and stir in Rice Krispies. Pour into buttered 8 inch square pan or form into a ball on buttered wax paper. Also tastes good with melted chocolate over the top.

*JoAnn Sprague*

# WALNUT COOKIES

**COOKIE:**

**1/2 c. shortening, softened**
**1 level c. packed brown sugar**
**1 egg, slightly beaten**
**1 tsp. vanilla**
**1/2 tsp. baking soda**
**1/4 tsp. salt**
**2 1/4 c. flour**

In medium bowl, blend shortening and brown sugar. Stir in egg, vanilla, baking soda and salt. Gradually stir in flour. Divide dough into 24 portions. Roll each into a ball and place 2 inches apart on ungreased baking sheet. Using fingertips, make indentation in center of each cookie, leaving 1/4-inch rim around the edge.

**FILLING:**

**1 c. firmly packed brown sugar**
**1/4 c. dairy sour cream**
**1/2 tsp. cinnamon**
**1 c. coarsely chopped walnuts**

In a small bowl, stir together brown sugar, sour cream and cinnamon. Stir in walnuts. Spoon filling into center of each cookie. Bake at 350° for 10 to 12 minutes. Cool 2 minutes on baking sheet, remove and place on wire rack. Cool completely, then glaze around the edge of each cookie.

**GLAZE:**

**1/2 c. powdered sugar**
**1 tbsp. water**

*Jennifer Crager*

# WHITE CHIP ORANGE COOKIES

**2 1/4 c. flour**
**3/4 tsp. baking soda**
**1/2 tsp. salt**
**1 c. butter, softened**
**1/2 c. granulated sugar**
**1/2 c. light brown sugar**
**1 egg**
**2 or 3 tsp. grated orange peel**
**2 c. Nestle premier white morsels**

Combine flour, baking soda and salt in small bowl and set aside. Beat butter, both sugars until creamy. Beat in egg and orange peel. Gradually beat in flour mixture and stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets. Bake 10 to 12 minutes at 350°. Let stand for 2 minutes, then remove to wire racks to cool completely.

*Jennifer Crager*

# WHITE COOKIE OR CANDY

**2 lbs. white chocolate, melted**
**2 c. Captain Crunch cereal**
**2 c. Rice Krispies**
**2 c. miniature marshmallows**
**2 c. chopped nuts**

Melt chocolate; add rest of ingredients. Drop by teaspoonfuls onto waxed paper.

*Elaine Howell*

# APPLE OATMEAL BARS

**1 c. flour**
**1/2 tsp. cinnamon**
**1/2 tsp. salt**
**1/2 tsp. soda**
**1/2 c. brown sugar**
**1 c. quick oats**
**1/2 c. shortening**
**2 1/2 c. sliced apples**
**2 tbsp. butter**
**1/2 c. sugar**

Mix flour, cinnamon, salt, soda, brown sugar. Add oatmeal. Cut shortening into mixture until mixture is crumbly. Spread half of mixture into a greased pan, 7 x 10 inches. Arrange sliced apples over it. Dot with butter and sprinkle with sugar. Cover with remaining crumbs. Bake at 350° for 40 minutes. Cut into bars while still warm. Makes 20 squares.

*Juanita Rhodes*

# APPLESAUCE-DATE BARS

**1/2 c. butter**
**1 c. sugar**
**1 egg**
**1 tsp. vanilla**
**2 tsp. soda**
**1 1/2 c. applesauce**
**1 c. chopped dates**
**1 c. chopped walnuts**
**2 c. flour**
**1/2 tsp. cinnamon**
**1/4 tsp. cloves**

Cream butter and sugar; add egg and vanilla. Dissolve soda in applesauce and add. Add remaining ingredients. Bake in greased pan or Pyrex dish for 35 minutes at 350°. Cut in squares. Yields 12 squares.

*Juanita Rhodes*

# BANANA-NUT BARS

**2/3 c. oleo**
**1 1/2 c. sugar**
**2 eggs, separated**
**1 c. mashed banana**
**1 1/2 c. flour**
**1 tsp. soda**
**1/4 tsp. salt**
**1/4 c. sour cream**
**1/2 tsp. vanilla**
**1/2 c. chopped nuts**

Cream sugar and shortening, add egg yolks and mix well. Add banana. Mix dry ingredients and add alternately with sour cream to shortening mixture. Add vanilla, stiffly beaten egg whites and nuts. Pour into 10 x 13 inch pan. Bake at 350° for 40 minutes. When cool, cut into bars and dust with powdered sugar. Yields 2 dozen.

*Juanita Rhodes*

# BROWNIE PETITE FOURS

**2 c. sugar**
**1/2 c. cocoa**
**1 stick butter or oleo, melted**
**4 eggs**
**1 tbsp. vanilla**
**1 1/4 c. flour**
**Chocolate icing**
**Pecan halves**

Mix sugar and cocoa. Add melted butter. Beat eggs in, add vanilla and flour and mix well. Turn into greased 9 x 13 inch pan and bake 30 minutes at 350°. Cut into squares while hot. When cold, ice top and sides with chocolate powdered sugar icing and place a pecan half on each top. Yields 30 squares.

*Juanita Rhodes*

# CARAMEL CHOCOLATE CHIP BARS

**1 pkg. Duncan Hines cake mix**
**2 eggs**
**1/4 c. water**
**1/4 c. light brown sugar**
**1/4 c. buttery Crisco or softened margarine**
**1 c. (6 oz.) semisweet chocolate chips**

Preheat oven to 375°. Grease 9 x 13 inch pan. Combine cake mix, eggs, water, sugar and shortening in bowl. Stir until well blended. Mixture will be thick. Stir in chocolate chips. Spread in greased pan for 24 to 27 minutes or until toothpick comes out clean. Cool completely and cut in bars. Can be topped with chocolate or caramel frosting and topped with brickle chips or chopped nuts.

*Jan Myers*

# CHEWY BUTTERSCOTCH BARS

**1/2 c. butter**
**1 1/2 c brown sugar, firmly packed**
**2 eggs**
**1 tsp. vanilla**
**1 1/2 c. flour**
**1 c. chopped nuts**
**2 tsp. baking powder**

Melt butter in saucepan. Add sugar and bring to boil over low heat, stirring constantly. Cool slightly, drop in eggs 1 at a time and mix well. Add vanilla and sift dry ingredients. Stir in nuts. Pour into greased 13 x 9 inch pan. Bake at 350° about 30 minutes. Cut into bars when cool.

*Jennifer Crager*

# CHERRY-COCONUT BARS

**1 c. flour**
**1/2 c. butter or margarine**
**3 tbsp. confectioners' sugar**
**2 eggs, slightly beaten**
**1 c. granulated sugar**
**1/4 c. flour**
**1/2 tsp. baking powder**
**1/4 tsp. salt**
**1 tsp. vanilla**
**3/4 c. chopped nuts**
**1/2 c. coconut**
**1/2 c. quartered maraschino cherries**

Heat oven to 350°. Measure flour by sifting. With hands, mix 1 cup flour, butter and confectioners' sugar until smooth. Spread thin with fingers in ungreased square pan, 8 x 8 x 2 inches. Bake about 25 minutes. Stir rest of ingredients into eggs. Spread over top of baked pastry. Bake about 25 minutes. Cool. Cut into bars. Makes 18 bars.

*Freida Luedtke*

# CHEWY-O'S BAR

**1/2 c. butter or margarine**
**1 pkg. yellow or devil's food cake mix**
**3 c. miniature marshmallows**
**1 (6 oz.) pkg. semisweet chocolate pieces**
**3 c. Cheerios**
**1 (14 oz.) can sweetened condensed milk**

Heat oven to 350°. Melt butter in jelly roll pan (15 1/2 x 10 1/2 x 1 inch) to cover bottom. Sprinkle cake mix (dry) over butter. Sprinkle with marshmallows,, chocolate pieces and cereal. Pour milk evenly over top. Bake about 25 minutes or until golden brown. While warm, run knife around edges to loosen sides. Cool. Cut into bars, about 3 x 1 1/2 inches. 30 bars.

*Evelyn Zabel*

# CHOCOLATE NUT FUDGE BARS

**1 c. butter or margarine, softened**
**2 c. sifted powdered sugar**
**2 eggs, separated**
**2 (4 oz.) bars sweet cooking chocolate**
**1 c. walnuts, chopped**
**1 tsp. vanilla**
**20 Chipeto (cookies), finely rolled**

Cream butter and sugar; add yolks. Melt chocolate and add chocolate, walnuts and vanilla to creamed mixture. Fold in stiffly beaten egg whites. Line an 11 x 17 inch pan with waxed paper. Sprinkle 1/2 cookie crumbs in bottom. Spread chocolate mix on top. Sprinkle remaining crumbs on chocolate. Chill. Cut into pieces.

*Deanna Shull*
*Helen Rosenberry*

# COCOA PUFF SQUARES

Beat until sugar is dissolved:

**1 c. sugar**
**1/2 c. white Karo**
**1/4 c. honey**

Remove from heat and add:

**1 1/2 c. peanut butter**
**4 1/2 c. Cocoa Puffs**

Pour into greased pans.

*Laura Lash*
*Pam Norton*

# COCONUT BARS

**1/3 c. margarine**
**1 1/2 c. firmly packed light brown sugar**
**1 1/4 c. unsifted flour**
**2 eggs**
**1 tsp. vanilla extract**
**1/2 tsp. salt**
**1 c. pecans**
**1 can flaked coconut**

Cream together margarine and 1/2 cup brown sugar until light and fluffy. Add 1 cup flour and mix well. Pat into a 13 1/2 x 9 x 2 inch baking pan. Bake at 375° for 12 minutes. Mix together remaining 1 cup brown sugar and 1/4 cup flour. Blend in eggs, vanilla and salt. Fold in pecans and coconut. Spread evenly over baked layer. Bake at 375° an additional 15 minutes. Cool and cut into bars.

*Iola Winslow*

# FROSTED CREAMS

Put into a large cup 4 tablespoons of hot water, 5 tablespoons of melted butter, 1 teaspoon vanilla and 1 teaspoon of baking soda. Fill the cup with New Orleans molasses. Pour all into a bowl, mix well and add enough flour to enable one to roll out the mixture. Roll into a sheet and bake. When done, cover with white icing and when cold cut into squares. (Grease pan.)

Note: Had lots of these when a "kid." I use Grandma's unsulphured molasses. Bake at 350° for 15 minutes. Used measuring cup for 1 large cup (1 cup size).

*Evelyn Zabel*

# GRAHAM CRACKER CRISP

Place graham crackers on cookie sheet, sides touching. Bring to boil and boil 1 minute 1 stick margarine and 1 cup brown sugar. Add 1 cup nuts. Spread evenly over crackers. Bake in 375° oven for 7 to 8 minutes. Cool and cut where crackers are marked.

*Marjorie Zeisloft*

# HIP PADDERS

**FILLING:**

**2 cans condensed milk**
**1 (12 oz.) pkg. chocolate chips**
**4 tbsp. butter**
**2 tsp. vanilla**

**CRUST:**

**2 c. brown sugar**
**2 eggs**
**1 c. oatmeal**
**1 c. butter**
**2 2/3 c. flour**
**2 c. nuts, chopped**

Blend filling ingredients and melt over hot water. Set aside to cool. Mix all crust ingredients except nuts. Put 2/3 of crust mixture in 9 x 13 inch greased pan. Spread evenly. Add filling and sprinkle remaining crust on top. Top with nuts, pressing lightly. Bake at 350° for 40 to 50 minutes.

*Juanita Rhodes*

# LEMON BARS

**1 One-Step angel food cake mix**
**1 can Wilderness lemon pie filling**

Mix dry cake mix with pie filling. Place on cookie sheet and bake at 350° for 25 minutes.

*Marge Ellis*

# MINCEMEAT SQUARES

**3 c. Bisquick**
**1/2 c. packed brown sugar**
**1/4 c. sugar**
**2 eggs**
**1 c. prepared mincemeat**
**2/3 c. evaporated milk**
**1/2 stick butter**
**1 c. whipping cream**
**2 tbsp. powdered sugar**

Combine Bisquick, sugars in a large bowl. Beat eggs slightly in a small bowl. Stir in mincemeat, milk and melted butter. Pour all at once into Bisquick mix; stir only until moist. Spread into greased 9 x 9 x 2 inch pan. Cool slightly. Beat cream with powdered sugar until stiff. Cut cake into squares and spoon whipped cream on top. Sometimes I leave cake in pan and just frost with a powdered sugar frosting.

*Pearl Terrell*

# MR. GOOD BAR

Melt:

**12 oz. chocolate chips**
**12 oz. butterscotch chips**
**2 c. creamy peanut butter**

Grease jelly roll pan and put 1/2 of above on sheet.

Boil and stir until thick:

**2 sticks margarine**
**1/2 c. evaporated milk**
**1/4 c. pudding (not instant or sugar-free)**

Add 2 pounds powdered sugar and beat until smooth. Pour over chocolate. Add 1 pound peanuts to remaining chocolate and spread over top. Cool; cut into squares.

*Lena Ankney*

# NUT BARS

**2 1/4 c. brown sugar, packed**
**2/3 c. melted shortening**
**3 eggs, beaten**
**2 1/2 c. flour**
**2 1/2 tsp. baking powder**
**1 c. nuts**
**1/4 tsp. salt**
**1 tsp. vanilla**
**1 (12 oz.) bag chocolate chips**

Mix well and bake in a 13 x 9 inch pan (greased) 20 minutes at 350°.

*Rosemary Henderson*

# OATMEAL BARS

Cream:

**1 c. oleo**
**1 c. brown sugar**
**1 c. white sugar**

Add:

**2 eggs**
**1 1/2 tsp. vanilla**
**1 1/2 c. flour**
**1 tsp. soda**
**3 c. rolled oats**
**1/2 c. walnuts**

Bake in greased 9 x 13 inch pan at 375° for 30 minutes.

*Marjorie Zeisloft*

# PEANUT BUTTER BARS

**4 eggs**
**2 c. sugar**
**1 c. brown sugar**
**2/3 c. peanut butter**
**1/3 c. shortening**
**2/3 tbsp. vanilla**
**2 2/3 c. flour**
**1/2 tsp. salt**
**1 tbsp. baking powder**
**Confectioners' sugar**

Cream eggs, sugars, peanut butter, shortening and vanilla until smooth. Combine flour, baking powder and salt; gradually add to creamed mixture, mixing well. Press into 15 x 10 x 1 inch baking pan. Bake at 350° for 20 to 25 minutes or until top is golden brown. Cool. Dust with confectioners' sugar.

*Ruth Culler*

# PEANUT BUTTER CARAMEL BARS

**1 (18 1/4 oz.) pkg. yellow cake mix**
**1/2 c. butter or margarine, softened**
**1 egg**
**20 miniature peanut butter cups, chopped**
**2 tbsp. cornstarch**
**1 (12 1/4 oz.) jar caramel ice cream topping**
**1/4 c. peanut butter**
**1/2 c. salted peanuts**

**TOPPING:**

**1 (16 oz.) can milk chocolate frosting**
**1/2 c. chopped salted peanuts**

Beat 3 minutes dry cake mix, butter and eggs. Stir in peanut butter cups. Press into greased 13 x 9 x 2 inch baking pan. Bake at 350° for 18 to 22 minutes or until lightly browned. Meanwhile in saucepan combine cornstarch, caramel topping and peanut butter until smooth. Cook over low heat, stirring occasionally, until mixture comes to a boil and cook about 2 minutes longer after boiling. Remove from heat; stir in peanuts. Spread over warm crust. Bake 6 to 7 minutes longer until almost set. Cool completely. Spread frosting and sprinkle nuts on top. Refrigerate 1 hour before cutting. Store in refrigerator. Yield: 3 dozen.

*Carole Reynolds*

# NO BAKE PEANUT BUTTER SQUARES

**2 c. powdered sugar**
**1 c. margarine or butter, softened**
**1 c. peanut butter**
**1 tsp. vanilla**
**2 3/4 c. graham crackers**
**1 c. chopped peanuts**
**1 (12 oz.) pkg. semisweet chocolate chips**
**1/4 c. peanut butter**

Line square pan, 9 x 9 x 2 inches, with aluminum foil, leaving 1 inch of foil hanging over edge. Mix powdered sugar, margarine, 1 cup peanut butter and vanilla in bowl. Stir in cracker crumbs and peanuts. Press in pan. Heat chocolate chips and 1/4 cup peanut butter over low heat until smooth. Spread over crumb mixture; refrigerate 1 hour. Remove from pan using foil to lift; cut into squares.

Variation: Use chunky peanut butter and omit chopped peanuts.

*Mary Smith*

# PUMPKIN BARS

**1 3/4 c. sugar**
**1 c. oil**
**4 eggs**
**1 1/2 c. pumpkin**
**2 c. flour**
**1 tsp. soda**
**2 tsp. baking powder**
**1/2 tsp. salt**
**2 tsp. cinnamon**

**FROSTING:**

**1 stick margarine or butter**
**3 c. powdered sugar**
**8 oz. cream cheese**
**1/2 tsp. vanilla**

Mix all ingredients for pumpkin bars. Bake at 350° for 20 to 25 minutes. While baking bars, make frosting. Cool bars completely. Top with frosting.

*Mary Smith*

# PUMPKIN CAKE BARS

**4 eggs, well beaten**
**2 c. cooked pumpkin, or 1 (1 lb.) can**
**1 1/2 c. sugar**
**1/4 tsp. salt**
**1 tsp. ginger**
**1 tsp. cinnamon**
**1/2 tsp. cloves**
**1 pkg. yellow cake mix**
**1/2 c. butter, melted**
**1 c. chopped pecans**
**Whipped cream**

Mix eggs, pumpkin, sugar, salt, ginger, cinnamon and cloves together; pour into a 13 x 9 x 2 inch pan. Sprinkle dry cake mix on top. Drizzle melted butter over mix; spread chopped nuts over all. Bake at 325° for 1 hour 20 minutes (cover with foil loosely to keep from browning too soon for the first half of cooking time). Cut into squares; serve topped with whipped cream. Yield: 24 bars.

*Mary Kay Hursh*

# RAISIN BARS

**FILLING:**

| | |
|---|---|
| **2 to 2 1/2 c. raisins** | **2 tbsp. flour** |
| **1/2 c. sugar** | **3 tbsp. lemon juice** |
| **3/4 c. water** | |

In medium saucepan combine raisins, sugar, water and lemon juice. Cook and stir over low heat until mixture thickens, about 5 minutes. Remove from heat and cool.

**CRUMB MIXTURE:**

| | |
|---|---|
| **3/4 c. softened butter or oleo** | **1/2 tsp. soda** |
| **1 c. brown sugar** | **1/2 to 1 tsp. salt** |
| **1 1/2 c. flour** | **1 1/2 c. quick oats, uncooked** |

In large bowl cream oleo or butter with brown sugar. Add flour, soda and salt. Stir in oats until crumbly. Lightly grease a 9 x 13 x 2 inch pan. Press half of crumb mixture in bottom of pan. Spread filling over crumbs, then remaining crumbs. Pat in place gently. Bake 20 to 25 minutes or until brown. Cut into 18 bars.

*Evelyn Zabel*

# SALTED NUT SQUARES

| | |
|---|---|
| **3 c. salted peanuts** | **1 (14 oz.) can sweetened condensed milk** |
| **3 tbsp. butter** | |
| **2 c. (12 oz.) peanut butter chips** | **2 c. miniature marshmallows** |

Place half of peanuts in ungreased 7 x 11 inch pan. Set aside. Melt butter, peanut butter chips over low heat. Add milk and marshmallows. Cook and stir until melted. Pour over peanuts. Sprinkle remaining peanuts over top. Cover and refrigerate. Cut into bars.

*Julie Dapp*

# TURTLE BARS

| | |
|---|---|
| **1 box German chocolate cake mix** | **1 c. pecans** |
| **3/4 c. melted butter** | **50 caramels** |
| **1/2 c. evaporated milk** | **1/3 c. evaporated milk** |
| **6 oz. milk chocolate chips** | |

Mix 1 box of German chocolate cake mix with melted butter and 1/2 cup evaporated milk. Spread 1/2 the mix in a 9 x 13 inch pan. Bake at 350° for 6 minutes. Sprinkle with chips and pecans. Melt caramel and 1/3 cup evaporated milk. Pour mixture over nuts and drop remaining cake batter by spoonfuls on the caramels. Bake 20 minutes at 350°. Freeze.

*Juanita Rhodes*

# ZUCCHINI LEMON BARS

| | |
|---|---|
| **3 eggs** | **¼ c. lemon juice** |
| **1 ¼ c. sugar** | **2 tsp. lemon rind** |
| **1 c. oil** | |

Mix ingredients together. Add 1 ¾ c. shredded unpeeled zucchini. Add 2 cups flour, 1 teaspoon salt, ¼ teaspoon baking powder, 2 teaspoons soda (also 1 cup nuts or raisins). Pour in greased 9 x 13 inch pan. Bake at 350° for 45 to 50 minutes.

**ICING:**

| | |
|---|---|
| **Lemon juice** | **Powdered sugar** |
| **Milk** | **Melted oleo** |

Frost cooled cake.

*Susan Culler*

# BLONDE BROWNIES

| | |
|---|---|
| **2 c. flour** | **1 tsp. baking powder** |
| **¼ tsp. soda** | **1 tsp. salt** |

Mix in a bowl and set aside.

**⅔ c. butter**

Melt in saucepan.

Add:

| | |
|---|---|
| **2 c. brown sugar** | **2 tsp. vanilla** |
| **2 eggs** | |

**1 c. chocolate chips**

Mix well and add dry ingredients gradually. Spread in a 9 x 13 inch pan (grease and flour pan). Sprinkle with 1 cup chocolate chips. Bake at 350° for 35 minutes. Cool in pan and cut into bars.

*Erin Magnuson*

## CANDY BAR BROWNIE

**3/4 c. margarine, melted**
**2 c. white sugar**
**4 eggs**
**2 tsp. vanilla**
**1 1/2 c. flour**
**1/3 c. cocoa**
**1/2 tsp. baking powder**
**1/4 tsp. salt**
**4 (2.07 oz.) Snickers bars**
**3 (1.55 oz.) plain milk chocolate bars**

Combine butter, sugar, eggs, and vanilla. Combine flour, cocoa, baking powder and salt. (Set aside 1/4 cup.) Add remaining dry ingredients to the egg mixture. Mix well. Toss cut up Snicker pieces with reserved flour mixture. Mix well; stir in butter. Pour in a greased 13 x 9 x 2 inch baking pan. Sprinkle with milk chocolate candy bar pieces. Bake at 350° for 30 to 35 minutes.

*Donna Carnahan*

## EMMA'S CHOCOLATE BROWNIE RECIPE

**2/3 c. unsifted flour**
**1/4 tsp. salt**
**2 sqs. chocolate**
**1 c. sugar**
**1/2 tsp. baking powder**
**1/3 c. butter or shortening**
**2 eggs**
**1 tsp. vanilla**
**1/2 c. chopped nuts (optional)**

Mix flour, baking powder and salt. Melt butter and chocolate over hot water. Beat eggs well; gradually add sugar, beating well. Beat in chocolate and vanilla. Mix in flour mixture, then add nuts. Bake in greased 8 inch square pan. Bake at 350° for 25 minutes. When cool, frost if desired. Cool before cutting. Makes 20 brownies.

P.S. I always double the recipe, still using the same baking time and using a 9 x 13 inch pan. Enjoy.

*Emma Swetish*

## CREAM CHEESE BROWNIES

**1 pkg. Betty Crocker Super Moist German chocolate cake mix**
**1 (8 oz.) pkg. cream cheese, softened**
**1 egg**
**1/2 c. sugar**
**1/2 c. milk chocolate chips**

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 x 10 x 1 inch. Prepare cake mix as directed on package. Pour batter into pan. Mix remaining ingredients. Drop by tablespoonfuls onto batter. Cut through batter with knife or metal spatula to get marbled effect. Sprinkle with milk chocolate chips and nutmeats if desired. Bake until cake springs back when touched lightly in center. Bake 25 to 30 minutes.

*Debra Fike*

# PEANUT BUTTER BROWNIES

**1/4 c. shortening**
**1/4 c. peanut butter**
**3/4 c. sugar**
**2 eggs, beaten**
**2 sqs. unsweetened chocolate**
**1 tsp. vanilla**
**1/2 c. flour**
**1/4 tsp. baking powder**
**1/2 tsp. salt**
**3/4 c. peanuts**

Cream shortening and peanut butter; gradually add sugar. Beat in eggs and chocolate. Add peanuts, vanilla and dry ingredients. Bake in greased 8 inch square pan at 350° for 20 minutes. Cut into bars or squares.

*Juanita Rhodes*

# PHILADELPHIA CHEESECAKE BROWNIES

**1 (19.8 oz.) pkg. fudge brownie mix**
**1 (8 oz.) pkg. Philadelphia cream cheese, softened**
**1/3 c. white sugar**
**1/2 tsp. vanilla**
**1 egg**

Prepare brownie mix as directed on package. Pour into greased 9 x 13 inch pan. Beat cream cheese until smooth, add sugar and mix until blended. Add egg and vanilla. Pour cream cheese mixture over brownie mixture, cutting through batter with knife for marble effect. Bake at 350° for 35 to 40 minutes. Cool; cut into squares. Makes 24 pieces.

Note: Do not use brownie mix that includes a syrup pouch or can.

*Marjorie Zeisloft*

# TEXAS BROWNIE

**2 c. flour**
**2 c. white sugar**
**1/2 c. butter or margarine**
**1/2 c. shortening**
**1 c. strong coffee or water**
**1/4 c. unsweetened cocoa**
**1/2 c. buttermilk**
**2 eggs**
**1 tsp. baking soda**
**1 tsp. vanilla**

In a large mixing bowl combine flour and sugar. In heavy saucepan combine butter, shortening, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar. Add the buttermilk, eggs, baking soda and vanilla. Mix well, using a wooden spoon or high speed electric mixer. Pour into a well buttered 17 1/2 x 11 inch jelly roll pan. Bake at 400° for 20 minutes or until brownies test done in center.

**FROSTING:**

**1/2 c. butter or margarine**
**2 tbsp. cocoa**
**1/4 c. milk**
**3 1/2 c. powdered sugar**
**1 tsp. vanilla**

While brownies bake, prepare the frosting. In a saucepan combine butter, cocoa and milk. Heat to boiling, stirring. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

*Donna Carnahan*

# ZUCCHINI BROWNIES

**2 c. zucchini, peeled and shredded**
**1/2 c. oil**
**2 tsp. vanilla**
**1 1/4 c. flour**
**1 1/4 c. sugar**
**1 tsp. salt**
**1 1/2 tsp. soda**
**1/2 c. cocoa**
**1 c. nuts (if desired)**

Mix zucchini, oil and vanilla. Add dry ingredients and mix (do not beat). Bake 30 minutes at 350°.

*Iola Winslow*

# ZUCCHINI BROWNIES

**1/3 c. oleo**
**1 tbsp. hot water**

Mix together.

Then add:

**1 c. brown sugar**
**1 egg**
**1 tbsp. vanilla**

Mix together with above ingredients.

Then add:

**1 c. flour**
**1/2 tsp. salt**
**1/8 tsp. soda**
**1/2 tsp. baking powder**
**1/2 c. nuts**
**3/4 c. zucchini**

Mix together and pour in 8 x 8 inch pan. Then put 1/3 cup butterscotch chips on top and bake at 350° for 30 minutes.

*Mary Kay Hursh*

# APPLE CAKE

**CAKE:**

**2 c. peeled and diced apples**
**1 c. sugar**
**1 egg**
**1/2 c. nuts**
**1 c. flour**
**1 tsp. cinnamon**
**1 tsp. soda**
**Dash salt**

Stir sugar and apples until sugar is dissolved. Add eggs and beat. Add rest of ingredients. Bake in square pan, 8 x 8 inches, at 350° for 30 to 35 minutes. Serve warm or cold, with hot Sauce.

**SAUCE:**

**1/2 c. brown sugar**
**2 tbsp. flour**
**1 c. water**
**1/2 c. white sugar**
**1/4 c. butter**
**1 tsp. vanilla**

Cook until thickened (stirring). Add vanilla.

*Ruth Welch*

# APPLE WALNUT CAKE

**1 2/3 c. sugar**
**2 eggs**
**1/2 c. vegetable oil**
**2 tsp. vanilla extract**
**2 c. all-purpose flour**
**2 tsp. baking soda**
**1 1/2 tsp. ground cinnamon**
**1 tsp. salt**
**1/2 tsp. ground nutmeg**
**4 c. chopped unpeeled apples**
**1 c. chopped walnuts**

In a mixing bowl, beat sugar and eggs. Add oil and vanilla; mix well. Combine flour, baking soda, cinnamon, salt and nutmeg; gradually add to sugar mixture, mixing well. Stir in apples and walnuts. Pour into a greased and floured 13 x 9 x 2 inch baking pan. Bake at 350° for 50 to 55 minutes or until cake tests done. Cool on a wire rack. Yield: 16 to 20 servings.

**FROSTING:**

**2 (3 oz.) pkgs. cream cheese, softened**
**3 tbsp. butter or margarine, softened**
**1 tsp. vanilla**
**1 1/2 c. confectioners' sugar**

Beat cream cheese, butter and vanilla in a mixing bowl. Gradually add confectioners'; sugar until frosting has reached desired spreading consistency. Frost cooled cake.

*Virginia Norton*

# GERMAN APPLE CAKE

**2 eggs (3 if sm.)**
**2 c. sifted flour**
**2 tsp. cinnamon**
**1 tsp. soda**
**1/2 tsp. salt**
**1 c. salad oil**
**1 tsp. vanilla**
**2 c. sugar**
**1/2 to 1 c. English walnuts**
**4 c. apples, thinly sliced**

Mix all ingredients together with a spoon. Do not use mixer. Batter will be stiff. Spread into floured, greased 13 x 9 x 2 inch pan. Bake at 350° for 45 to 60 minutes.

*Mary Kay Hursh*

# APPLESAUCE CAKE

**4 c. flour**
**2 c. sugar**
**2 1/2 c. chunky style applesauce**
**2 sticks margarine, melted and cooled**
**1 tsp. cloves**
**1 tsp. cinnamon**
**1 tsp. nutmeg**
**4 tsp. baking soda**
**1 box raisins**
**1 c. chopped nuts**

Combine flour, sugar, spices, baking soda and raisins. Add cooled margarine and applesauce. Mix with wooden spoon. Add nuts and blend. DO NOT USE ELECTRIC MIXER. Spoon thickened batter into well buttered pan, 10 x 14 inches. Bake at 275° for approximately 1 1/2 hours or until toothpick comes out clean. This is a very moist cake.

*Vada Carper*

# APRICOT-COCONUT RING

**1 (1 lb.) can apricot halves**
**3 tbsp. butter or margarine**
**1/3 c. brown sugar**
**2/3 c. flaked coconut**
**1 (1 layer size) pkg. white cake mix**
**1 tbsp. cornstarch**
**2 tbsp. brown sugar**

Drain apricots; reserve syrup. Combine butter, 3 tablespoons of reserved syrup and brown sugar. Heat until butter melts and sugar dissolves. Pour into a 5 1/2 cup ring mold. Sprinkle coconut evenly over mixture. Prepare cake mix according to package directions; spoon batter evenly over coconut. Bake in 350° oven for 25 to 30 minutes, or until done. Cool 1 minute. Invert onto plate. Remove mold. Pile apricot halves in center.

**GLAZE:**

Mix cornstarch and remaining brown sugar in saucepan. Add remaining apricot syrup. Bring to a boil. Cook until mixture is thickened. Spoon glaze over sides and top of cake and fruit. Makes 6 to 8 servings.

*Hazel Norton*

# BANANA NUT CAKE

Sift together:

**2 1/2 c. sifted cake flour**
**1 1/2 c. sugar**
**1 1/4 tsp. baking powder**
**1 1/4 tsp. baking soda**
**1 tsp. salt**

Add: 3 mashed bananas

**1/3 c. buttermilk**
**1/2 c. unbeaten eggs**

Beat the above ingredients for 2 minutes. Fold in 2/3 cup chopped nuts (walnuts are good in this). Bake in a greased pan at 350° for 30 or 35 minutes, until cake springs back up when touched. Top with your favorite frosting. Cream cheese frosting and 7 minute frosting are both good on this.

*This recipe is from Lulu Katherine Brown Anderson, my grandmother.*

## BERRY BATTER CAKE

**2 c. blueberries, peaches, or raspberries**
**1/4 c. lemon juice**
**1 3/4 c. sugar, divided**
**1 c. flour**
**1 tsp. baking powder**
**1/4 tsp. nutmeg**
**1/2 c. milk**
**1/4 tsp. almond and vanilla extracts**
**1 tbsp. cornstarch**
**1 c. boiling water**

Butter 8 x 8 or 9 x 9 inch baking dish. Arrange the berries over the bottom of pan. Drizzle lemon juice. Combine 3/4 cup sugar, flour, baking powder, salt; mix well. Add milk, vanilla and almond extract, stirring just to blended. Spread over berries. Combine 1 cup sugar and cornstarch and mix well. Sprinkle over batter. Pour boiling water over top. Bake at 350° for 45 minutes.

*Joan Hursh*

## BON TON CHOCOLATE CAKE

**1 c. white sugar**
**1 c. brown sugar**
**1/2 c. shortening**
**2 beaten eggs**
**4 tbsp. cocoa**
**1 c. buttermilk**
**1 tsp. soda**
**1/2 c. warm water plus 1 tsp. soda**
**2 1/4 c. sifted cake flour**
**1/4 tsp. salt**

Sift dry ingredients (except sugar and soda). Cream butter or shortening, and add sugar gradually, creaming until light. Add eggs and beat well. Add flour alternately with sour milk or buttermilk and water mixture, a small amount at a time. Add vanilla. Bake at 350°, about 30 minutes.

*Linda Hefty*

## BUTTERSCOTCH CAKE

**1 pkg. yellow cake mix**
**1 can pre-made butterscotch pudding**
**1 c. butterscotch chips**
**1/2 c. brown sugar**

Follow directions for cake. Do not add water or oil. Add can of pudding. Bake in regular cake pan. Top with 1 cup butterscotch chips and 1/2 cup brown sugar mixture.

*Dawn Martin*

# BUTTERSCOTCH CAKE

**1 pkg. yellow cake mix (no pudding mix)**
**1 can ready to eat butterscotch pudding (Thank You brand)**
**3 eggs**

Beat the above until well mixed and put in a 9 x 13 inch cake pan or cookie sheet. Top with a small 1 cup of butterscotch bits and ½ cup brown sugar. Bake at 350° for 30 minutes or until it tests done. Grease and flour pan.

*Iris Ramer*
*Dawn Martin*

# CHESS SQUARES

**1 box yellow cake mix**
**1 egg**
**1 stick butter**

Mix together and press out into 9 x 13 inch pan.

In a separate bowl, mix:

**3 eggs**
**8 oz. cream cheese, softened**
**1 lb. confectioners' sugar**
**1 tsp. vanilla**

Pour on top of cake. Bake 35 to 40 minutes at 350°.

*Iola Winslow*

# CARROT LAYER CAKE

**CAKE:**

| | |
|---|---|
| **1 1/4 c. oil** | **1 tsp. salt** |
| **2 c. sugar** | **4 eggs** |
| **2 c. flour** | **4 c. shredded carrots** |
| **2 tsp. cinnamon** | **1 c. raisins** |
| **2 tsp. baking powder** | **1 c. chopped pecans** |
| **1 tsp. baking soda** | |

In mixing bowl beat oil and sugar for 1 minute. Combine flour, cinnamon, baking power and soda and salt; add to creamed mixture alternately with eggs. Mix well. Stir in carrots, raisins and nuts. Pour into 3 greased and floured 9 inch round baking pans. Bake at 350° for 35 to 40 minutes. Cool 10 minutes in pans, then remove to wire racks to cool completely.

**FILLING:**

| | |
|---|---|
| **1 c. sugar** | **1/2 c. butter or margarine** |
| **2 tbsp. flour** | **1 c. chopped pecans** |
| **1/4 tsp. salt** | **1 tsp. vanilla** |
| **1 c. whipping cream** | |

In heavy saucepan combine sugar, flour, salt, and stir in cream; add butter. Cook over medium heat until butter is melted; bring to a boil. Reduce heat and simmer uncovered 30 minutes, stirring occasionally. Stir in nuts and vanilla. Set aside to cool.

**FROSTING:**

| | |
|---|---|
| **3/4 c. butter or margarine, softened** | **1 tsp. vanilla** |
| **2 (3 oz.) pkgs. cream cheese, softened** | **3 c. powdered sugar** |

Beat butter, cream cheese and vanilla until smooth. Gradually beat in sugar. Spread filling between cake layers and frost sides and top of cake. Store in refrigerator. Yield: 16 to 20 servings.

*Carole Reynolds*

# CARROT CAKE

Sift together:

**2 c. flour**
**2 c. sugar**
**2 tsp. baking powder**
**2 tsp. soda**
**2 tsp. cinnamon**
**1 tsp. salt**

Mix well:

**2/3 c. chopped nuts**
**4 eggs**
**1 1/2 c. oil**

Fold in last:

**3 c. grated carrots**

Mix together and pour in 13 x 9 x 2inch pan. Bake about 30 minutes in 350° oven.

**ICING:**

**1 stick margarine, softened**
**1 (8 oz.) pkg. cream cheese**
**1 lb. powdered sugar**

Beat with mixer until creamy; spread on cake. Or frost with sour cream frosting.

*Mary Kay Hursh*
*Rosanna Crager*

# CHERRY CRUNCH CAKE

**2 (20 oz.) cans cherry pie filling**
**1 box white cake mix**
**1/2 c. butter**
**1/2 c. chopped nuts**

Grease 9 x 13 x 2 inch pan. Dump in cherry pie filling. Spread evenly. Sprinkle dry cake mix over cherries to cover. Melt butter and dribble over top. Top with chopped nuts. Bake at 350° until browned, about 1 hour.

*Lori Willis*

# BRENDA'S CHOCOLATE CAKE

**2 sticks margarine**
**2 sqs. unsweetened chocolate**
**1 c. water**

Melt in microwave.

Then add the following ingredients into chocolate mix:

**2 c. flour**
**2 c. sugar**
**1 tsp. soda**
**½ tsp. salt**
**2 eggs**
**½ c. sour cream**

Bake at 350° for 35 to 40 minutes.

**FROSTING:**

**1 stick margarine**
**3 sqs. unsweetened chocolate**
**4 to 6 tbsp. milk**
**1 (1 lb.) box powdered sugar**
**1 tsp. vanilla**

Mix until smooth and pour over hot cake.

*Brenda McCallum*

# CHERRY CHOCOLATE CAKE

**1 box chocolate cake mix**
**1 can cherry pie filling**
**1 tsp. almond extract**
**2 eggs**

Mix the 3 ingredients in the dry cake mix. Bake 30 to 40 minutes at 350°.

**FROSTING:**

**1 c. granulated sugar**
**4 tbsp. butter or oleo**
**⅓ c. milk**

Boil and stir for 1 ½ minutes. Stir constantly. Remove from heat and stir in 1 cup chocolate bits. Beat until smooth and pour over cake.

*Marie Bowerman*

# CHOCOLATE CREAM CHEESE SWIRL CAKE

**1 pkg. Pillsbury Plus butter recipe chocolate cake mix**
**1 c. water**
**1/2 c. butter or margarine, melted**
**3 eggs**
**2 tbsp. flour**

**FILLING:**

**1/3 c. sugar**
**1 (8 oz.) pkg. cream cheese, softened**
**1/2 tsp. vanilla**
**1 egg**
**1 (6 oz.) pkg. (1 c.) semisweet chocolate chips**
**1 c. finely chopped nuts**
**1/4 c. sugar**

**GLAZE:**

**1/2 c. Pillsbury butter fudge frosting supreme**

Heat oven to 350°. Grease and flour bottom only of 13 x 9 inch pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at high speed. Pour batter into greased and floured pan. In small bowl, beat 1/3 cup sugar, cream cheese, vanilla and 1 egg until fluffy; stir in chocolate chips and nuts. Spoon tablespoonfuls of filling evenly over batter; sprinkle with 1/4 cup sugar. Bake at 350° for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool completely. In small saucepan over low heat, warm frosting just until melted, stirring constantly. Drizzle over cake. Store in refrigerator. Yields 16 servings.

*Christy Coons*

# COOKIE JARS

Layer in a quart jar:

**2/3 tsp. salt**
**1/2 c. plus 1/8 c. flour**
**1/3 c. cocoa**
**1/2 c. flour**
**2/3 c. brown sugar**
**2/3 c. sugar**
**1/2 c. semisweet chocolate chips**
**1/2 c. vanilla flavored chips**
**1/2 c. walnuts**

Write these directions on a card:

Combine the contents of the jar with: 1 teaspoon vanilla, 2/3 cup vegetable oil, 3 eggs. Pour batter into a greased pan and bake at 350°. Bake for 27 to 32 minutes in a 9 x 9 inch pan.

Using pinking shears, cut a 6 inch square of fabric on top of the jar and tie ribbon to the card and around the fabric. Have kids make these instant cookie jars for any time of the year gift. This makes a beautiful and yummy gift.

*Deanna Shull*

# DIABETIC CAKE

**4 c. graham crackers, crushed**
**1 1/2 tsp. baking powder**
**1/4 c. melted margarine**
**3/4 tsp. cinnamon**
**1/8 tsp. allspice**
**2 eggs, beaten**
**1 1/2 tsp. liquid sweetener**

Mix dry ingredients in a bowl. Add eggs, sweetener and milk. Mix well. Pour into 9 x 13inch pan and bake 15 to 20 minutes at 375°.

*Dorma Haiflich*

# DUMP CAKE

**1 pkg. yellow cake mix**
**1 (20 oz.) can crushed pineapple in syrup, undrained**
**1 (21 oz.) can cherry pie filling**
**1 can nuts (optional)**
**1/2 c. (1 stick) butter or margarine, cut in thin slices**

Preheat oven to 350°. Grease 13 x 9 x 2 inch pan. Dump undrained pineapple into pan; spread evenly. Dump in pie filling and spread into even layer. Dump dry cake mix onto cherry layer; spread evenly. Sprinkle nuts over cake mix. Put butter over top. Bake at 350° for 48 to 53 minutes. Serve warm or cold.

*Lena Ankney*

# HONEY BUN CAKE

**1 box yellow cake mix**
**4 eggs**
**3/4 c. oil**
**1 c. brown sugar**
**2 tsp. cinnamon**
**1/2 c. pecans (optional)**

Mix cake mix, 4 eggs, and oil. Combine brown sugar, cinnamon, and pecans. Pour cake mix mixture into 9 x 13 inch greased pan. Swirl brown sugar mixture into cake mix mixture. Bake at 300° for 60 minutes.

**GLAZE:**

**1 c. powdered sugar**
**2 tbsp. milk**
**Vanilla**

Pour over warm cake.

*Cindy Guinn*

## NEVER FAIL CHOCOLATE CAKE

**1 egg**
**1/2 c. cocoa**
**1/4 lb. oleo or butter (1/4 lb. oleo equals 1/2 c.)**
**1/2 tsp. salt**
**1 c. sugar**
**2 c. sifted flour**
**1 tsp. soda**
**1 tsp. baking powder**
**1/2 c. milk**
**1 tsp. vanilla**
**1/2 c. boiling water**

Mix in order given above in electric mixer. Bake in oven at 350°.

*Iris Ramer*

## ONE BOWL CHOCOLATE CAKE

**2 c. all-purpose flour**
**2 c. sugar**
**1/2 c. baking cocoa**
**2 tsp. baking soda**
**1 tsp. baking powder**
**1/2 tsp. salt**
**1 c. vegetable oil**
**1 c. buttermilk**
**2 eggs**
**1 c. hot water**
**Frosting of your choice**
**Colored sprinkles (optional)**

In a large bowl, combine dry ingredients. Stir in oil, buttermilk and eggs. Add water and stir until combined. Pour into a greased 13 x 9 x 2 inch baking pan. Bake at 350° for 35 to 38 minutes, or until a toothpick inserted near the center comes out clean. Cool completely. Frost. Decorate with sprinkles if desired. Yield: 12 to 16 servings.

*Christy Weber*

## PEANUT BUTTER CHOCOLATE CAKE

**2 c. flour**
**2 c. sugar**
**2/3 c. baking cocoa**
**2 tsp. baking soda**
**1 tsp. baking powder**
**1/2 tsp. salt**
**2 eggs**
**1 c. milk**
**2/3 c. oil**
**1 tsp. vanilla**
**1 c. brewed coffee, room temperature**

In a mixing bowl combine dry ingredients. Add eggs, milk, oil and vanilla. Beat 2 minutes. Stir in coffee (batter will be thin). Pour into greased 9 x 13 x 2 inch baking pan. Bake at 350° for 35 to 40 minutes.

**FROSTING:**

**1 (3 oz.) pkg. cream cheese**
**1/4 c. creamy peanut butter**
**2 c. powdered sugar**
**2 tbsp. milk**
**1/2 tsp. vanilla**
**Miniature semisweet chocolate chips (optional)**

When cake is cooled completely, frost. Store in refrigerator. Yield: 12 to 16 servings.

*Carole Reynolds*

# CHOCOLATE ZUCCHINI CAKE

**1 1/2 c. sugar**
**1/2 c. butter**
**1/2 c. oil**
**2 eggs**
**1/2 c. buttermilk**
**1 1/2 c. flour**
**1 tsp. baking soda**
**4 tbsp. cocoa**
**1 1/2 tsp. pumpkin pie spice**
**1 1/2 tsp. vanilla**
**2 c. ground zucchini**

Cream together sugar, butter and oil. Add eggs and buttermilk. Mix together and add to mixture flour, baking soda, cocoa and pumpkin pie spice. Mix and add vanilla and zucchini. Top cake with 1 cup chocolate chips and 1/2 cup nuts. Bake in a 13 x 9 inch pan at 350° until done, 25 to 30 minutes.

*Donna Carnahan*

# CHOCOLATE SHEET CAKE

**1 c. water**
**1/2 c. oil**
**1 stick butter**
**4 tbsp. rounded cocoa**

Bring this to a boil.

**2 eggs**
**1/2 c. buttermilk**
**1 tsp. soda**
**1 tsp. vanilla**

Mix well into above mixture.

**2 c. flour**
**1 tsp. cinnamon**
**2 c. sugar**

Add boiled mixture to flour-cinnamon-sugar. Beat well. Pour into cookie sheet with higher side, or lined with foil with higher sides. Bake at 400° for 20 minutes.

**FROSTING:**

Bring to boil:

**1 stick oleo**
**6 tbsp. milk**
**4 tbsp. rounded cocoa**

Add:

**1 tsp. vanilla**
**1 box powdered sugar**
**1 c. nuts**

Pour on as soon as the cake comes from oven.

*Rosanna Crager*

# CRANBERRY-ORANGE POUND CAKE

**1 1/2 c. soft butter (no substitutes)**
**2 3/4 c. sugar**
**6 eggs**
**1 tsp. vanilla**
**2 1/2 tsp. grated orange peel**
**1 c. sour cream (8 oz.)**
**1 1/2 c. chopped fresh or frozen cranberries**
**3 c. flour**
**1 tsp. baking powder**
**1/2 tsp. salt**

**VANILLA BUTTER SAUCE:**

**1 c. sugar**
**1 tbsp. flour**
**1/2 c. Half & Half cream**
**1/2 c. butter, softened**
**1/2 tsp. vanilla**

Cream sugar and butter. Add sugar and beat 5 to 7 minutes. Add eggs 1 at a time, beating after each one. Stir in vanilla and orange peel. Combine flour, baking powder and salt. Add to creamed mixture alternately with sour cream. Beat on low until blended. Fold in cranberries. Pour into greased and floured 10 inch fluted tube pan. Bake at 350° for 65 to 70 minutes. Cool in pan 10 minutes then remove. In a small saucepan combine sugar and flour. Stir in cream and butter. Bring to a boil over medium heat, stirring constantly. Boil 2 minutes. Remove and add vanilla. Serve warm over cake. Yield: 16 servings.

*Carole Reynolds*

# DATE CAKE

**1 (6 1/2 oz.) pkg. dates, finely cut**
**1 c. hot water**
**1/4 c. soft shortening**
**1 c. sugar**
**1 egg**
**1 tsp. vanilla**
**1 2/3 c. flour**
**1 tsp. soda**
**1/2 tsp. salt**
**1/2 c. chopped nuts (if desired)**

Bake at 350° in greased and floured square pan, 9 x 9 x 2 inches, for 40 to 45 minutes. Pour hot water over dates. Cool. Mix shortening, sugar, egg, vanilla in bowl; beat at high speed until fluffy, at least 5 minutes. Mix flour, soda, salt. Add to bowl, alternating with date mixture; mix on low speed only until smooth. If you use nuts, add at this time. Pour into pan.

**FROSTING:**

**1/4 c. butter**
**1/2 c. packed brown sugar**
**2 tbsp. milk**
**About 1 c. powdered sugar**

Melt butter in saucepan; add brown sugar. Boil over low heat for 2 minutes, stirring constantly; stir in milk. Bring to boil, stirring constantly; cool to lukewarm. Gradually add powdered sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water. A moist, rich cake.

*Pearl Terrell*

## DEB'S CAKE

**1 pkg. Duncan Hines white cake mix**
**2 eggs**
**1 c. chocolate Thank You pudding**
**½ c. sugar**
**½ c. pecans**
**½ c. mini chocolate chips**

Mix cake mix, eggs and pudding on high for 2 minutes. Spread into a greased 9 x 13 inch baking dish. Top with the ½ cup pecans, then chocolate chips, then ½ cup sugar. Bake at 350° for 30 minutes. Cool.

*Deb Steury*

## JESSIE'S DIRT CUPS

**1 (16 oz.) pkg. chocolate sandwich cookies**
**2 c. cold milk**
**1 (4 serving) pkg. chocolate instant pudding**
**1 (8 oz.) ctn. Cool Whip, thawed**
**8 to 10 (7 oz.) paper or plastic cups**
**Garnishes: chopped peanuts, granola, gummy candies, candy flours (Jessie says: Gummy worms are the best!)**

Crush cookies in zipper-style plastic bag. Pour milk into large bowl. Add pudding; mix. Stir in whipped topping and ½ of the crushed cookies. Place about 1 tablespoon of crushed cookies in each cup. Fill ¾ full with pudding mixture. Top with remaining crushed cookies. Refrigerate until ready to serve. Garnish as desired.

*Sandy Armstrong*

## DUMP CAKE

**1 can crushed pineapple**
**1 can cherry pie filling**
**1 box cake mix**
**¼ c. butter, melted**

Mix dry ingredients and butter, then add the rest. Bake at 350°.

*Laura Lash*

## DUMP CAKE

**1 (21 oz.) can cherry or blueberry pie filling**
**1 (20 oz.) can crushed pineapple (do not drain)**
**1 box yellow cake mix**
**1 c. coconut**
**1 c. chopped pecans**
**1 c. melted butter**

Grease 9 x 13 inch cake pan. Pour pie filing in; add pineapple. Sprinkle cake over evenly; pour melted butter over. Cover with 1 cup coconut and pecans. Bake at 325° for 1 hour. Garnish with whipped cream to serve.

*Susie Witt*

# EASY HEATH BAR CAKE

**1 pkg. German chocolate cake mix**
**1 jar caramel ice cream topping**
**1 sm. can Eagle Brand sweetened condensed milk**
**8 oz. extra creamy Cool Whip**
**4 Heath bars, frozen and broken**

Make and bake cake according to instructions on box. Immediately out of the oven, poke holes in cake with handle of wooden spoon. Combine caramel topping and Eagle Brand; pour over hot cake. Refrigerate. When ready to serve, ice with Cool Whip and sprinkle with Heath bar pieces. Enjoy!

*Lori Myers*

# EGGLESS, BUTTERLESS, MILKLESS CAKE

**2 c. sugar**
**½ c. lard or oleo**
**1 lb. raisins, cooked in 2 c. water for 15 minutes**
**1 c. cold water**
**½ c. cocoa**
**1 tbsp. soda in the cold water**
**4 c. flour**
**1 tsp. cinnamon**

Mix this all well. I add a few nuts. Put this in a well oiled cake pan, 9 x 11 inches, and bake at 350°. I usually put caramel icing on it.

*Roberta Boren*

# FUNNEL CAKE

**1 ¼ c. flour**
**2 tbsp. sugar**
**1 tsp. baking soda**
**¾ tsp. baking powder**
**¼ tsp. salt**
**¾ c. milk**
**1 egg**
**Vegetable oil**
**Cinnamon and sugar mix, or powdered sugar, or favorite jam**

Combine dry ingredients, add egg and milk, beat until smooth. Heat ¼ inch oil to 375° in skillet. Have a funnel with at least ⅜ inch opening. Hold funnel and cover bottom with finger. Pour ¼ cup batter into funnel. Hold funnel over center of skillet. While moving funnel in circular motion, remove finger, releasing batter into hot oil. Fry 2 minutes or until golden brown, turning once. Drain on paper towels. Sprinkle with cinnamon sugar mix or [powdered sugar or hot syrup or jam. Makes 6.

*Pearl Terrell*

# GRANNY CAKE

**1 1/2 c. sugar**
**2 eggs**
**2 c. flour**
**1 can crushed pineapple**
**1 tsp. salt**
**1 tsp. soda**
**1 tsp. baking powder**

Mix all ingredients and pour in a 9 x 13 inch greased pan. Mix 3/4 cup brown sugar and 1/2 cup chopped nuts and sprinkle on top. Bake at 350° for 35 minutes. When cake is done, bring to a boil 3/4 cup oleo and 3/4 cup Pet milk and 1 teaspoon vanilla. Pour over cake while warm.

*Laura Lash*

# HAWAIIAN CAKE

**2 c. sugar**
**2 c. flour**
**2 eggs**
**1/2 c. walnuts**
**2 tsp. soda**
**1 c. coconut**
**1 (20 oz.) can undrained crushed pineapple**

Mix all together. Pour into greased 9 x 12 inch pan and bake in 350° oven for 40 to 45 minutes. Frost with cream cheese frosting.

*Karen Feller*

# LAZY DAISY CAKE

**4 eggs**
**2 c. sugar**
**2 tsp. vanilla**
**2 c. flour**
**2 tsp. baking powder**
**1/2 tsp. salt**
**1/4 c. butter**
**1 c. milk**

**FROSTING:**

**1 1/2 c. brown sugar**
**3/4 c. butter, melted**
**1/2 c. Half & Half**
**2 c. coconut**

Beat eggs, sugar and vanilla until thick, about 4 minutes. Combine flour, baking powder and salt. Beat into egg mixture just until combined. Heat butter and milk to boil. Add to batter and beat until combined. Pour in 9 x 13 inch pan. Bake at 350° for 35 to 40 minutes. Combine frosting ingredients. Spread over cake. Broil until lightly browned.

*Julie Dapp*

## LEMON CAKE

**1 box lemon cake mix**
**1 sm. box lemon Jello**
**1 1/4 c. boiling water**
**4 eggs**
**3/4 c. oil**

**GLAZE:**

**1 1/2 c. powdered sugar**
**6 tbsp. lemon juice**

Mix water and Jello; let stand 20 minutes and mix with remaining ingredients. Bake at 350° for 35 or 40 minutes. Punch holes in cake with fork. Make glaze and pour over cake while it's hot.

*Clarise Tilghman*

## LEMON REFRIGERATORS

**1 pkg. lemon cake mix**
**2 (3 oz.) pkgs. lemon Jello**
**1 1/2 c. boiling water**
**1 1/2 c. lemon-lime soda**
**1 (3 1/2 oz.) pkg. lemon instant pudding**
**1 1/3 c. cold milk**
**1 c. whipping cream, whipped**

Prepare and bake cake in 9 x 13 inch pan as directed. Meanwhile, dissolve Jello in hot water, then gently mix in soda. Chill until cake is baked. While cake is hot, with fork, punch holes in cake and spoon Jello over cake. Refrigerate. In a bowl, beat together lemon pudding and milk until thickened. Fold in prepared whipping cream. Spread over top of cake. Chill completely. Cut into squares to serve. Garnish with fresh lemon-lime slices and mint leaves. Serves 16 to 20.

*Laura Lash*

## MISSISSIPPI MUD

Mix together over low heat:

**2 sticks margarine**
**1/2 c. cocoa**

Stir in:

**1 1/2 c. flour**
**1 1/2 c. chopped nuts**
**1/2 tsp. salt**
**1 tsp. vanilla**

Bake at 350° for 35 minutes in a 9 x 13 inch pan lightly greased. When cake is still warm, spread with marshmallow cream. This will melt sufficiently.

**FROSTING:**

Mix together:

**1 box powdered sugar, sifted**
**1/3 c. cocoa**
**1 tsp. vanilla**
**1/2 c. whole milk**
**1/2 stick margarine**

*Rosanna Crager*

# MANDARIN ORANGE CAKE

**1 box yellow butter recipe cake mix**
**1 stick butter or oleo**
**1 can mandarin oranges (do not drain)**
**3 eggs**

Mix together all but oranges. Mix oranges in last. Bake at 350°. Top with layer of drained crushed pineapple. Mix 12 ounces Cool Whip with 1 small vanilla pudding. Put over layer of pineapple.

*Jan Myers*

# MONKEY CAKE

**4 cans biscuits (not buttermilk)**
**2/3 c. sugar**
**1/2 c. nuts**
**1 tbsp. cinnamon**
**1 c. sugar**
**1 1/2 sticks butter**

Mix 2/3 cup sugar, nuts and cinnamon in bowl. Cut biscuits into 4 pieces each. Combine biscuits pieces and cinnamon mixture in large bowl until all pieces are well coated. Grease a bundt pan and put in biscuit mixture. Melt butter and add sugar, boil and pour over mixture in pan. Bake 30 to 40 minutes at 350°.

*Gwen Garman*

# MRS. MAURER'S CAKE

**1 c. shortening (oleo)**
**2 c. sugar**
**3 c. flour**
**Pinch slat**
**1/2 tsp. nutmeg**
**1/2 tsp. cinnamon**
**1/2 tsp. cloves**
**1 tsp. soda**

Sift together dry ingredients. Add shortening and work together like pie crust.

**1 c. sour milk**
**1 egg**

Beat egg and add the sour milk to the egg. Add this to the other ingredients and mix very lightly with a fork. Put in a loaf pan. Bake at 350° for 30 to 35 minutes.

*Juanita Rhodes*

# OATMEAL CAKE - BEST EVER

**1 ½ c. boiling water, poured over**
**1 c. oatmeal**

Let stand 20 minutes.

Add:

**1 c. white sugar**
**1 c. brown sugar**
**½ c. butter**
**2 eggs, well beaten**
**1 ⅓ c. flour**
**1 tsp. soda**
**1 tsp. cinnamon**
**1 tsp. salt**
**1 tsp. vanilla**

Mix well and bake for 30 to 35 minutes or until done at 350°. Ice with white frosting as desired.

*Wilma Hefty*

# OATMEAL CAKE

**1 c. granulated sugar**
**1 c. brown sugar**
**2 eggs**
**¼ c. margarine**

Mix the above ingredients together until creamy.

Add:

**1 ½ c. flour**
**1 tsp. baking soda**
**½ tsp. cinnamon**
**½ tsp. nutmeg**

In a separate pan add together:

**1 c. instant oatmeal**
**1 ¼ c. boiling water**

Add the oatmeal mixture and 1 teaspoon vanilla to the other ingredients. Bake at 350° for 25 to 30 minutes.

**TOPPING:**

**¼ c. melted oleo**
**1 c. brown sugar**
**1 c. flake coconut**
**5 tbsp. evaporated milk**

Combine the above ingredients and spread on warm cake. Put cake back in the oven for 5 minutes. Be careful to watch so it doesn't burn.

*Jan Myers*

# OATMEAL CAKE

**1 1/4 c. boiling water**
**1 c. quick rolled oats**
**1/2 c. shortening**
**1 c. brown sugar**
**1 c. granulated sugar**
**1 med. can crushed pineapple and juice**
**2 eggs**

Sift together:

**2 c. flour**
**1 tsp. cinnamon**
**1 tsp. soda**
**1/2 tsp. salt**

Pour boiling water over oats and let stand 20 minutes. Cream sugars and shortening, then beat in eggs. Add oat mixture to sugar mixture and stir. Add pineapple, then add flour mixture. Pour into greased 9 x 13 inch pan. Bake 40 to 50 minutes at 350°.

**FROSTING:**

**6 tbsp. butter**
**1/2 tsp. vanilla**
**4 tbsp. milk**
**3/4 c. brown sugar**
**1 c. coconut**
**1/2 c. chopped pecans**

Mix; spread over hot cake and return to oven for 10 minutes.

*Kathy Smith*

# ESCALLOPED PINEAPPLE

Beat 2 eggs.

Add:

**2 c. sugar**
**1/2 c. butter or oleo**
**1 (#2) can crushed pineapple**
**4 c. bread crumbs**

Mix well. Bake 1 hour at 350°. This is good served with ham or fowl.

*Dorma Haiflich*

# ORANGE PINEAPPLE CAKE

**1 box yellow cake mix**
**1 (11 oz.) can mandarin oranges, with juice**
**4 eggs**
**1/2 c. Crisco oil**

**FROSTING:**

**1 c. crushed pineapple, drained**
**1 (8 oz.) ctn. Cool Whip**
**1 (3 oz.) box instant vanilla pudding**

Mix first 4 ingredients together. Bake in 9 x 13 inch pan at 325° for 35 to 40 minutes. Mix frosting ingredients together. Spread on cooled cake. Keep refrigerated.

*Phyllis Myers*

# OZARK PUDDING

## (Apple Cake)

**1 egg**
**3/4 c. sugar**
**3/4 c. sifted flour**
**1 1/2 tsp. baking powder**
**1/8 tsp. salt**
**1 c. raw apple, chopped fine**
**1 c. nuts, chopped**

Beat egg until fluffy; add sugar gradually. Sift flour, add baking powder and salt and add to egg mixture and blend together. Add chopped apples and nuts and mix well. Place in a greased 8 x 8 x 2 inch cake pan and bake at 350° for 35 minutes or until done. Cool and frost. Double recipe for a 9 x 13 inch cake pan.

*Jan Myers*

# PAULINE'S SUPPER CAKE

**1/2 c. granulated sugar**
**1 egg**
**1/2 c. sweet milk**
**Butter size of egg** 2TBS
**1 tsp. baking powder**
**Flour for med. dough** 3/4 c

Bake 325° - 25 minutes

**BATTER TOPPING:**

**1/2 c. sugar**
**1**TBS. **flour**
**1/2 c sweet milk**
**1 tbsp. butter**
**Vanilla flavoring**

Boil until thick.

*Wilma Hefty*

# PEANUT BUTTER SHEET CAKE

**1/2 c. peanut butter**
**1 c. water**
**2 sticks oleo**
**2 c. flour**
**2 c. sugar**
**1 tsp. salt**
**1 tsp. soda**
**2 eggs**
**1/2 c. buttermilk**

Bring to rapid boil peanut butter, water and oleo. Pour over flour, soda, salt and sugar mixture. Blend well. Stir in eggs and buttermilk. Pour batter onto greased 12 x 18 inch cookie sheet. Bake at 350° for 25 to 30 minutes. Cool.

**FROSTING:**

**1 stick oleo**
**1/2 c. peanut butter**
**6 tbsp. buttermilk**

Bring to a rapid boil. Remove from heat. Add 1 teaspoon vanilla and 1 box (4 cups) powdered sugar. Mix until smooth. Frost cake while frosting is still warm.

*Dorothy Schrader*

# PUMPKIN SHEET CAKE

**1 (16 oz.) can pumpkin**
**2 c. sugar**
**1 c. vegetable oil**
**4 eggs, lightly beaten**
**2 c. all-purpose flour**
**2 tsp. baking soda**
**1 tsp. ground cinnamon**
**½ tsp. salt**

In a mixing bowl, beat pumpkin, sugar and oil. Add eggs; mix well. Combine flour, baking soda, cinnamon and salt. Add to pumpkin mixture and beat until well blended. Pour into a greased 15 x 10 x 1 inch baking pan. Bake at 350° for 25 to 30 minutes or until cake tests done. Cool.

**FROSTING:**

**1 (3 oz.) pkg. cream cheese, softened**
**5 tbsp. butter or margarine, softened**
**1 tsp. vanilla extract**
**1 ¾ c. confectioners' sugar**
**3 to 4 tsp. milk**
**Chopped nuts**

Beat the cream cheese, butter and vanilla in a mixing bowl until smooth. Gradually add sugar; mix well. Add milk until frosting reaches desired spreading consistency. Frost cake. Yield: 20 to 24 servings.

*Virginia Norton*

# LOW-FAT PINEAPPLE ANGEL FOOD CAKE

**1 box angel food cake**
**1 (20 oz.) can crushed pineapple with juice**

Mix in mixing bowl by hand (no mixer) cake and pineapple with juice. Pour into 9 x 13 inch ungreased cake pan. Bake at 350° for 30 minutes. Top with fat free or regular Cool Whip.

*Pam Norton*

# PINEAPPLE CHERRY CAKE

**1 (20 oz.) can crushed pineapple, undrained**
**1 (21 oz.) can cherry or blueberry pie filling**
**1 pkg. yellow cake mix**
**½ c. butter**

Evenly spread pineapple in a greased 9 x 9 x 2 baking pan. Carefully spread pie filling on top. Sprinkle with dry cake mix. Dot with butter. Bake at 350° for 50 to 60 minutes until top is browned. This is a very easy recipe for children to try.

*Carolyn Trubey*

# PINEAPPLE SHEET CAKE

**(Or Texas Pineapple Cake)**

**2 c. flour**
**2 c. sugar**
**2 beaten eggs**
**1 (#2) can crushed pineapple**
**2 tsp. baking soda**
**½ tsp. salt (optional)**
**1 tsp. vanilla**

**FROSTING:**

**1 (8 oz.) pkg. cream cheese**
**½ stick margarine**
**1 tsp. vanilla**
**2 c. powdered sugar (or 2 ½ c.)**
**½ c. chopped pecans**

Mix first 7 ingredients and pour into 15 x 10 x 1 inch pan. Bake at 350° for 20 minutes. Cream together cheese and margarine and add rest of frosting ingredients. Frost cake while warm.

*Maggie Ford*
*Monica Shull*

# PISTACHIO CAKE

**1 box yellow cake mix**
**4 eggs**
**2 boxes instant pistachio pudding mix**
**1 c. club soda**
**1 c. oil**
**1 tsp. almond extract**
**1 c. mixed nuts**

Mix together. Add nuts last. Bake in a bundt pan at 350° for 1 hour.

*Vada Carper*

# PUMPKIN CAKE

**1 box yellow cake mix**
**4 eggs**
**¾ c. sugar**
**½ c. vegetable oil**
**1 c. pumpkin**
**¼ c. water**
**1 ½ tsp. cinnamon**
**½ tsp. nutmeg**

Put all the above in a bowl and mix.

**TOPPING:**

**1 (8 oz.) pkg. cream cheese**
**1 stick butter**
**1 box powdered sugar**
**1 c. chopped nuts**

Mix all together and spread on cake. Bake at 350° for 30 minutes.

*Jean Norton*

# PUMPKIN PECAN CAKE

**2 c. crushed vanilla wafers (about 50)**
**1 c. chopped pecans**
**3/4 c. soft butter or margarine**

**CAKE:**

**1 (18 1/4 oz.) box spice cake mix**
**1 (16 oz.) can pumpkin**
**1/4 c. soft butter or margarine**
**4 eggs**

In mixing bowl on medium speed, beat the wafers, pecans, butter until crumbly about 1 minute. Press into 3 greased and floured 9 inch round cake pans. In another bowl mix 3 minutes cake mix, pumpkin, butter and eggs. Spread over crust in each pan. Bake at 350° for 30 minutes. Cool 10 minutes; remove to wire racks; cool completely.

**FILLING/TOPPING:**

**2/3 c. soft butter or margarine**
**1 (3 oz.) pkg. cream cheese, softened**
**3 c. powdered sugar**
**2 tsp. vanilla**
**1/2 c. caramel ice cream topping**

Combine butter, cream cheese, sugar, vanilla; beat until light and fluffy, 3 minutes. Spread between layers and top with caramel topping. Store in refrigerator.

*Carole Reynolds*

# PUMPKIN PIE CAKE

**1 (16 oz.) can pumpkin**
**4 eggs**
**1 lg. can Milnot**
**1 tsp. salt**
**2 tsp. pumpkin pie spice**
**1 1/2 c. sugar**
**1 box yellow cake mix**
**2 sticks butter, melted**
**1 c. chopped nuts**

Mix first 6 ingredients and pour into ungreased 10 x 13 inch pan. Sprinkle cake mix over the top and pour butter on top. Sprinkle with nuts. Bake 75 minutes at 350°. Serve with whipped cream or ice cream.

*Lori Willis*

# PUMPKIN PIE CAKE

**STEP #1:**

**1 box regular yellow cake mix**
**1 cube margarine**

Mix together (small crumbs). Set aside.

**STEP #2:**

**4 eggs, slightly beaten**
**1 lg. can pumpkin (29 oz.)**
**1 1/2 c. sugar**
**1 tsp. salt**
**2 tsp. cinnamon**
**1 tsp. ginger**
**1/2 tsp. cloves**
**2 cans evaporated milk**

Mix Step 2 in order. Pour into 13 x 9 x 2 inch pan. Add crumbled cake mixture on top. Bake at 350° for 40 minutes or until set.

*Evelyn Zabel*

# PUNCH BOWL CAKE

**1 box yellow cake mix**
**1 sm. pkg. vanilla instant pudding, prepared**
**1 can cherry pie filling**
**1 (20 oz.) can crushed pineapple, drained**
**1 (12 oz.) ctn. whipped topping**
**3/4 c. chopped nuts (if desired)**

Mix cake and bake in 9 x 13 inch pan as directed on box. Cool. Prepare pudding mix. In punch bowl, crumble half of cake. Add 1/2 cherry filling, 1/2 pineapple, 1/2 pudding, 1/2 topping and 1/2 nuts. Repeat with second layer. Store in refrigerator.

*Carolyn Trubey*

# PUNCH BOWL CAKE

**1 box cake mix (white, yellow, strawberry, cherry, etc.)**
**2 cans pie filling (cherry, blueberry, strawberry)**
**1 (20 oz.) can crushed pineapple**
**1 (1 lb.) bag coconut**
**3 boxes instant vanilla pudding**
**3 (8 oz.) bowls Cool Whip**
**3 pkgs. nuts (pecans)**

Bake cake by box directions then break into chunks. Layer cake first into punch bowl. Then layer pie filling, next crushed pineapple, Cool Whip, instant pudding made by box directions. Sprinkle coconut. Sprinkle nuts last. Make 3 layers in punch bowl.

*Joyce Ratliff*

## QUICK CAKE DESSERT

**1 angel food cake**
**1 lg. box instant French vanilla pudding**
**1 (20 oz.) can crushed pineapple**
**1 (8 oz.) ctn. Cool Whip**

Slice cake twice horizontally, so you have 3 layers. In large bowl mix the vanilla pudding and the pineapple (undrained). After pineapple and pudding mix congeals; stir in the Cool Whip. Frost the layers, sides and top. Refrigerate.

*Lucille Lee*

## RAISIN PINWHEELS

**1 c. white sugar**
**1 c. brown sugar**
**1 c. shortening**
**2 eggs**
**1 tsp. vanilla**
**4 c. flour**
**1 tsp. salt**
**1 tsp. soda**

Blend soda and vanilla with shortening. Add sugars and cream well, add eggs and beat until smooth, add flour and salt gradually. Divide dough in half. Roll each out thin.

**FILLING:**

**2 c. raisins, ground**
**½ c. white sugar**
**1 c. water**
**1 tbsp. flour**

Mix sugar, water and flour. Add raisins. Cook until thick. Cool well. Then spread on dough and roll it like a jelly roll. Wrap in wax paper. Chill thoroughly. Slice and bake at 350° for 12 to 15 minutes.

*Deanna Shull*
*Great Great Grandma Hart*

## S'MORE SNACK CAKE

(Very Good)

**1 c. all-purpose flour**
**1 ½ c. graham cracker crumbs**
**1 tsp. baking powder**
**½ tsp. baking soda**
**½ tsp. salt**
**1 c. firmly packed brown sugar**
**½ c. shortening**
**3 eggs**
**1 c. milk**
**1 c. mini semisweet chocolate chips**
**1 (7 oz.) jar marshmallow creme (1 ½ c.)**

Heat oven to 350°. Grease and flour 13 x 9 inch pan. In medium bowl, combine flour, graham cracker crumbs, baking powder, soda and salt. Mix well. In large bowl, beat brown sugar, shortening and eggs until well blended. Add flour mixture and milk; mix at low speed until well blended. Beat 1 minute at medium speed. Stir in ⅔ cup chocolate chips. Spread batter evenly in greased and floured pan. Bake for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Meanwhile, in small saucepan, melt remaining ⅓ cup chocolate chips over low heat. Spoon teaspoonfuls of marshmallow creme onto warm cake. Carefully spread with knife dipped in hot water. Drizzle with melted chocolate; swirl chocolate through marshmallow creme to marble. Cool.

*Phyllis Kummer*

## SUNSHINE CAKE

Boil:

**1 ½ c. sugar**
**¾ c. water**

Cook until it spins a thread off a spoon. Pour slowly over 6 egg whites that have been beaten and continue beating until cool. Add 6 egg yolks that have been beaten; fold in. Sift 3 times 1 ½ cups flour, 1 teaspoon cream of tartar, ½ teaspoon salt, 1 teaspoon vanilla. Put into ungreased angel food pan. Bake at 350° for 45 minutes. Cool. Cut cake in half and fill with lemon pudding. Frost with icing. Drizzle pudding around edge.

*Amy Lash*

## SUZY Q CAKE

**1 (8 oz.) ctn. Cool Whip**
**Flaked coconut**
**1 box chocolate cake mix (with pudding)**
**1 can Eagle Brand sweetened condensed milk**

Bake cake according to directions in a 9 x 13 inch pan. Poke holes with large fork. Pour Eagle Brand over cake. Cool. Spread Cool Whip and coconut on cake. Refrigerate.

*Lori Willis*

# TEXAS TORNADO CAKE

| | |
|---|---|
| **1/4 c. brown sugar** | **2 c. fruit cocktail with liquid** |
| **1 c. chopped pecans** | **2 tsp. soda** |
| **1 1/2 c. granulated sugar** | **2 c. flour** |
| **2 eggs** | |

Preheat oven to 325°. Grease and flour a 9 x 13 x 9 inch pan. In small bowl mix brown sugar with pecans. In large bowl blend sugar with eggs, fruit cocktail, soda and flour. Spoon batter into pan; sprinkle with brown sugar and nut mixture. Bake 40 minutes.

**ICING:**

| | |
|---|---|
| **1/2 c. (1 stick) butter or margarine** | **1 c. flaked coconut** |
| **1/4 c. sugar** | |

In saucepan place butter, evaporated milk and sugar. Bring mixture to a boil; continue cooking, stirring constantly, for 2 minutes. Remove from heat; stir in coconut. Spoon over warm cake. Cool.

*Evelyn Zabel*

# TOASTED PECAN CAKE

| | |
|---|---|
| **2 c. pecans, chopped** | **2 tsp. vanilla** |
| **1 1/4 c. butter** | **2 c. sugar** |
| **3 c. sifted flour** | **4 unbeaten eggs** |
| **2 tsp. double acting baking powder** | **1 c. milk** |
| | **1/2 tsp. salt** |

Toast pecans in 1/4 cup butter in 350° oven 20 to 25 minutes. Stir frequently. Sift flour with baking powder and salt. Cream 1 cup butter; gradually add sugar, creaming well. Blend in eggs; beat well after each. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Blend well after each addition. Stir in vanilla and 1 1/3 cups pecans. Turn into 13 x 9 inch or 8 inch round pans, greased and floured on bottom. Bake at 325° for 25 to 30 minutes. Cool; spread frosting between layers and on top.

**BUTTER PECAN FROSTING:**

Cream 1/4 cup butter; add 1 pound (4 to 4 1/4 cups) sifted powdered sugar, 1 teaspoon vanilla and 4 to 6 tablespoons evaporated milk or cream until of spreading consistency. Stir in remaining pecans.

*Phyllis Kummer*

# TURTLE CAKE

**1 pkg. Kraft caramels**
**1/3 c. evaporated milk**
**1 pkg. German chocolate cake mix**
**3/4 c. margarine**
**1 c. chocolate chips**
**1 c. pecans, finely chopped**

**STEP 1:**

Melt in double boiler Kraft caramels and the 1/3 cup evaporated milk. In the meantime, do Step. 2.

**STEP 2:**

Mix with spoon the cake mix, 3/4 cup margarine and 1 1/2 cups evaporated milk. Pour a little more than half of this batter in a 9 x 13 inch pan. Bake at 350° for 6 minutes. Cool 2 minutes.

**STEP 3:**

Pour the caramel mixture from Step 1 over the cake from Step 2. Sprinkle with the chocolate chips and pecans.

**STEP 4:**

Pour remaining cake batter (from Step 2) over Step 3 and bake for 20 minutes at 350°.

*Marian Martinsen*

# TWINKIE CAKE

**1 box yellow cake mix (can use white, lemon, etc.)**

Prepare cake mix as directed in 2 (9 or 8 inch) round pans. Freeze.

**FILLING:**

**1 c. milk**
**5 tbsp. flour**

Mix together and bring to a boil. Cool.

**1 c. sugar**
**1/2 tsp. salt**
**1/2 c. shortening**
**1/2 c. oleo**
**1 tsp. vanilla**

Beat cooled filling until fluffy. Add the rest of ingredients one at a time. Beat well. Remove frozen cake and split each one in half. Spread mixture between layers and save enough for top!

*Susan Culler*

# TWINKIE CAKE

| | |
|---|---|
| **1 box yellow cake mix** | **½ c. oil** |
| **4 lg. eggs** | **1 sm. box instant vanilla pudding** |
| **1 c. water** | |

Beat all together. Bake in 2 cookie sheets, 1 sheet greased and floured, 1 sheet lined with wax paper. Bake 18 to 19 minutes at 350° or until done.

**FILLING:**

Beat 3 egg whites until stiff. Add 1 teaspoon vanilla, 2 tablespoons milk, 4 tablespoons flour, 1 cup Crisco and 1 box powdered sugar. Beat until fluffy and thick. Frost the cake in the greased pan. Lay the wax paper lined cake on top. Press gently and remove wax paper. Cover and keep in refrigerator to keep filling firm. Can be made in chocolate cake and chocolate pudding for a Suzy-Q cake.

*Marie Bowerman*

# WET CAKE

| | |
|---|---|
| **2 c. granulated sugar** | **1 (20 oz.) can crushed pineapple** |
| **2 eggs** | **½ tsp. salt** |
| **2 tsp. baking soda** | **2 c. flour** |

Mix it all together and pour into a greased and floured 9 x 13 inch pan.. Bake at 325° for 45 minutes.

**THE FROSTING:**

| | |
|---|---|
| **1 sm. pkg. cream cheese, softened** | **1 ½ c. powdered sugar** |
| **1 stick oleo/margarine or butter** | **1 tsp. vanilla** |

Whip well and frost cake when cool.

*Gailanna Knox*

# ZUCCHINI CUPCAKES

**3 eggs**
**1 1/3 c. sugar**
**1/2 c. vegetable oil**
**1/2 c. orange juice**
**1 tsp. almond extract**
**2 1/2 c. all-purpose flour**
**2 tsp. ground cinnamon**
**2 tsp. baking powder**
**1 tsp. salt**
**1/2 tsp. ground cloves**
**1 1/2 c. shredded zucchini**

In a mixing bowl, beat eggs, sugar, oil, orange juice and extract. Combine dry ingredients; add to the egg mixture and mix well. Add zucchini and mix well. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350° for 20 to 25 minutes or until cupcakes test done. Cool for 10 minutes before removing to a wire rack.

**FROSTING:**

**1 c. packed brown sugar**
**1/2 c. butter or margarine**
**1/4 c. milk**
**1 tsp. vanilla extract**
**1 1/2 to 2 c. confectioners' sugar**

Combine brown sugar, butter and milk in a saucepan; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from heat; stir in vanilla. Cool to lukewarm. Gradually beat in confectioners' sugar until frosting reaches spreading consistency. Frost cupcakes. Yield: 1 1/2 to 2 dozen.

*Virginia Norton*

# CAKE DECORATING FROSTING

**14 oz. Crisco**
**1 tsp. white vanilla**
**1 tsp. butter flavoring**
**2 1/2 lbs. powdered sugar**
**1 c. water**

Mix Crisco with flavorings and part of water. Add powdered sugar. Beat until fluffy. Add more water if needed until right thickness.

*Susie Witt*

# COCONUT PECAN FILLING & FROSTING FOR GERMAN CHOCOLATE CAKE

**2/3 c. sugar**
**2/3 c. Pet milk**
**1/4 c. butter**
**1 egg, slightly beaten**

Stir over medium heat until mixture thickens and begins to bubble. Take off heat. Stir in 1 1/2 cups coconut, 2/3 cup cut up pecans and 1 teaspoon vanilla. Cool in refrigerator. Frost cake.

*René Culler*

## NEVER FAIL FROSTING

| | |
|---|---|
| **1 c. sugar** | **3 tbsp. water** |
| **2 egg whites, unbeaten** | **1/4 tsp. baking powder** |

Put into double boiler. Cook, beating to peaks. Add vanilla and spread on cake. (Don't let water touch bottom of top pan.)

*Amy Lash*

## 7-MINUTE FROSTING

Combine in double boiler:

| | |
|---|---|
| **2 egg whites** | **2 tsp. light corn syrup** |
| **1 1/2 c. sugar** | **1/2 tsp. cream of tartar** |
| **5 tbsp. water** | |

Mix; sit over boiling water. Beat 6 to 10 minutes with mixer until frosting stands in peaks. Fold in 1 teaspoon vanilla. May take as little as 4 minutes.

*Jan Myers*

## CREAM CHEESE FROSTING

| | |
|---|---|
| **1 (8 oz.) pkg. cream cheese** | **2 tsp. vanilla** |
| **1/4 c. butter** | **1 (1 lb.) pkg. powdered sugar** |

Beat together cream cheese and butter until smooth. Blend in vanilla; gradually beat in powdered sugar. Good on carrot cake and spice cake.

*Jan Myers*

## CARAMEL FROSTING

| | |
|---|---|
| **1/2 c. butter or margarine** | **1/4 c. milk** |
| **1 c. packed brown sugar** | **1 3/4 to 2 c. powdered sugar** |

Melt butter in saucepan, add brown sugar, boil over low heat 2 minutes, stirring constantly. Add milk; continue stirring until mixture comes to a boil. Remove from heat; cool. Add powdered sugar; beat well, until spreading consistency.

*Jan Myers*

# ***EXTRA RECIPES***

# Desserts

# DEFINITELY DESSERT

Fudge won't "sugar" if you add a dash of cream of tartar.

Soften "hard as a rock" brown sugar by placing a slice of soft bread or 1/2 an apple in the package and closing tightly. In a couple hours the brown sugar will be soft again.

Too much sugar in a recipe? Add a few drops of lemon juice or vinegar.

Use a pizza cutter to cut bars or bar-cookies into nice, smooth squares in half the time.

The more egg yolks in doughnut dough, the less grease they will absorb when fried.

A few potato slices added to the oil will keep doughnuts from burning.

After mixing the dough for doughnuts, put in refrigerator at least 1 hour to make it easier to handle.

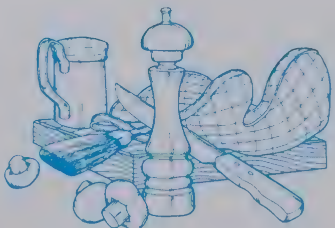
Sweetened condensed milk and evaporated milk are entirely different products and cannot be used interchangeably in recipes. Sweetened condensed milk is fresh, whole milk with 60% of the water removed and 45% cane sugar added (sugar acts as a preservative). Evaporated milk is whole milk from which water is removed but no sugar is added. Sweetened condensed milk has a much thicker consistency and is great for desserts because it will not get "sugary" when heated and will not form ice crystals in frozen desserts. Also, it thickens without heat when combined with an acid such as lemon, orange, pineapple or apple juices.

If you are melting chocolate in a double boiler or a custard cup set in a pan of water, do not boil the water as this will only thicken or curdle the chocolate.

To keep granulated sugar from lumping, place a couple of salt crackers in container and cover tightly.

Before measuring honey or other syrup, oil the cup with cooking oil and rinse in hot water.

The key to successful custard preparation is low heat; high heat causes the eggs to curdle, resulting in lumpy, thin mixtures. Either cook custard in a double boiler or if cooking over direct heat, always use a heavy saucepan. Stir the mixture constantly with a whisk. Check thickness by lifting the spoon from custard and holding it for 15 to 20 seconds; if the spoon does not show through mixture, the custard has thickened to the correct consistency.



## CARAMEL APPLE CHEESECAKE

**1 can apple pie filling**
**1 (9 or 10 inch) graham cracker crust**
**2 pkgs. cream cheese, softened**
**½ c. sugar**
**¼ tsp. vanilla**
**2 eggs**
**¼ c. caramel topping**
**12 pecan halves**
**2 tbsp. chopped pecans**

Preheat oven to 350°. Reserve ¾ cup apple filling. Spoon remaining filling into crust. Beat together cream cheese, sugar and vanilla until smooth. Add eggs and beat well. Pour over apple filling. Bake 35 minutes or until set. Cool. Mix reserved apple filling with caramel topping in small saucepan. Heat about 1 minute. Spread evenly onto cooled cake. Decorate with pecan halves around edge. Sprinkle with chopped pecans. Refrigerate until ready to serve.

*Mitzi Garman*

## CHEESECAKE

**CRUST:**

**1 ¾ c. fine graham cracker crumbs**
**¼ c. fine chopped pecans**
**½ tsp. cinnamon**
**½ c. butter, melted**

Mix together the above and press into bottom and sides of pie plate.

**FILLING:**

**2 (8 oz.) pkgs. cream cheese**
**½ c. sugar**
**½ tsp. vanilla**
**½ tsp. almond extract**
**2 eggs**

Mix cream cheese, sugar, vanilla and almond extract with electric mixer until well blended. Add eggs; mix until blended. Pour filling into crust. Bake at 350° for 40 minutes until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with favorite fruit or pie filling.

Tip: Let cream cheese and eggs come to room temperature.

*Joyce Bradley*

# CHEESECAKE

## (Cool Jello Type)

- **1 ½ pkgs. graham crackers, crushed**
- **¼ lb. margarine**
- **1 (8 oz.) pkg. cream cheese**
- **1 c. sugar**
- **1 c. hot water**
- **1 pkg. lemon Jello**
- **1 can Milnot**
- **1 tsp. vanilla**
- **1 c. crushed pineapple, drained**

In 1 bowl prepare Jello and water (hot to dissolve Jello then let cool off some before mixing rest of ingredients in Jello). In 1 bowl mix cheese and sugar together (creamy). In 1 bowl whip Milnot. Mix all together. Put half graham cracker crumbs on bottom of 9 x 13 inch pan. Pour mixture on top in pan. Sprinkle rest of graham crackers on top.

*Rosanna Crager*

# CHEESECAKE SQUARES

- **2 (8 oz.) pkgs. cream cheese, softened**
- **1 c. Ricotta cheese**
- **1 ½ c. sugar**
- **4 eggs**
- **¼ c. butter or margarine, melted and cooled**
- **3 tbsp. cornstarch**
- **3 tbsp. flour**
- **1 tbsp. vanilla**
- **2 c. sour cream (16 oz.)**
- **Seasoned fresh fruit or filling (optional)**

In mixing bowl, beat cream cheese, Ricotta, and sugar until smooth. Add eggs 1 at a time, mixing well. Add butter, cornstarch, flour, and vanilla; beat until smooth. Fold in sour cream. Pour into greased 13 x 9 x 2 inch pan. Bake uncovered at 325° for 1 hour. Let cheesecake stand in closed oven for 2 hours. Cool and chill. Top with fruit and serve. 20 servings.

*Amy Lash*

# CHERI'S CHEESECAKE

**1 ½ lbs. Philadelphia cream cheese**
**½ c. sugar**
**4 eggs**
**1 tsp. vanilla**

Let cool 15 minutes.

Mix:

**1 pt. sour cream (8 oz.)**
**½ c. sugar**
**1 tsp. vanilla**

Pour over top. Bake 10 minutes. Line 13 x 9 inch cake pan with graham cracker crust. Beat together cream cheese, sugar (gradually). Add eggs 1 at a time and vanilla. Pour into graham cracker crust. Bake at 350° for 20 minutes.

**GRAHAM CRACKER CRUST:**

**3 c. cracker crumbs**
**6 tbsp. sugar**
**⅔ c. melted butter**

*Sandy Armstrong*

# DIABETIC CHEESECAKE

**½ c. hot water**
**1 (1 lb. 13 oz.) can peach slices**
**2 pkgs. unflavored gelatin**
**Liquid from fruit**
**1 ½ c. dry milk**
**1 tsp. vanilla**
**½ tsp. butter flavoring**
**Cinnamon**

Blend hot water, drained fruit and gelatin in blender. Add the liquid from the fruit, dry milk, vanilla and butter flavoring; blend again. Pour mixture into a round cake pan. Add cinnamon for marbled look. Refrigerate for 1 hour. Any fruit can be substituted.

*Iris Ramer*

# LIME CHEESECAKE

**1 (8 oz.) pkg. lime Jello**
**2 c. boiling water**
**1 (8 oz.) pkg. cream cheese**
**1 c. sugar**
**1 can Milnot**
**Graham cracker crumbs**

Dissolve Jello in boiling water. Set aside to cool. Mix cream cheese and sugar until smooth. Whip Milnot. When Jello is cold but not set, add to cream cheese mixture. Then add that mixture to the Milnot. I use an electric mixer to mix this all together. I put a few cracker crumbs in the bottom of a flat dish and save some to sprinkle on top. Refrigerate until set.

*Kay Holwager*

## LAZY DAY CHERRY COBBLER

**1 1/2 c. sugar**
**1 c. flour**
**1 1/2 tsp. baking powder**
**3/4 c. milk**
**1 stick margarine**
**1 can cherries (do not drain)**

Place margarine in a deep 8 x 8 inch dish and place in the oven to melt. Beat together 1 cup sugar, flour, baking powder, milk. Pour over melted margarine but do not stir together. Empty cherries and juice on top of this; still do not stir together. Sprinkle top of cherries with remaining sugar. Bake at 350° for 30 minutes.

*Lori Willis*
*Debra Fike*

## PEACH COBBLER

**1 1/2 tbsp. cornstarch**
**1/4 to 1/3 c. brown sugar**
**1/2 c. cold water**
**4 c. sliced peaches**
**1 tbsp. butter**
**1 tbsp. lemon juice**

Mix first 3 ingredients; add peaches. Cook and stir until thickened. Add butter and lemon juice. Pour into 9 inch square baking dish. Add Biscuit Topper. Bake at 400° for 20 minutes or until topper is done.

**BISCUIT TOPPER:**

**1 c. flour**
**1 tbsp. sugar**
**1 1/2 tsp. baking powder**
**1/4 tsp. salt**
**1/4 c. butter**
**1/4 c. milk**
**1 egg, slightly beaten**

Mix dry ingredients; cut in butter until like coarse crumbs. Mix milk and egg; add all at once to dry ingredients, stirring just to moisten. Drop by spoonsful atop hot fruit. Sprinkle with sugar. Serves 6.

*Phyllis Myers*

## EASY PEACH COBBLER

**1/4 c. margarine or butter**
**1/2 c. sugar**
**4 c. peeled and sliced peaches, nectarines or apples**
**1 tbsp. plus 2/3 c. Bisquick**
**1/2 tsp. cinnamon**
**2 tbsp. firmly packed brown sugar**
**2 tbsp. milk**

In 1-quart shallow casserole combine fruit and sugar, 1 tablespoon Bisquick and cinnamon. In medium bowl, mix remaining 2/3 cup Bisquick with brown sugar. Cut in butter until mixture is size of small peas. Stir in milk until moistened. Drop by spoonfuls onto fruit. Bake at 400° for 30 minutes or until toothpick inserted into crust comes out clean. Let stand 5 minutes.

*Vada Carper*

# EASY PEACH COBBLER

| | |
|---|---|
| **1 lg. can peaches, drained** | **1 egg** |
| **4 slices bread, with crusts cut off** | **4 tbsp. flour** |
| **1 c. sugar** | **1 stick margarine, melted** |

Place drained peaches in 2 quart baking dish. Cut bread diagonally. Place over peaches. Combine sugar, egg, flour and melted margarine. Pour over bread. Bake at 350° until brown and slightly crusty.

*Diana Meschberger*

# MAGIC PEACH COBBLER

| | |
|---|---|
| **1 stick butter** | **1 1/2 tsp. baking powder** |
| **1 c. sugar** | **3/4 c. milk** |
| **1 c. flour** | **1 3/4 or 2 c. peaches** |

Melt butter in 8 x 8 x 2 inch baking pan. Mix sugar, flour, baking powder, milk; pour batter over melted butter (do not stir). Add peaches on top. Sprinkle sugar sugar on top. Bake 30 minutes at 350°.

*Sandy Armstrong*
*Debra Fike*
*Peggy Moore*

# APPLE CRISP

| | |
|---|---|
| **4 c. peeled apples, cut up** | **1/2 c. water** |

Put into buttered dish.

Mix with a fork:

| | |
|---|---|
| **3/4 c. flour** | **1/2 c. butter** |
| **1 c. brown sugar** | **1/4 tsp. salt** |
| **1 tsp. cinnamon** | |

Put mixture over apples and bake at 350° for about 30 minutes or until crisp.

*Iola Winslow*

# APPLE CRISP

| | |
|---|---|
| **5 c. apples** | **1/2 tsp. nutmeg** |
| **1 c. biscuit baking mix** | **1/4 c. margarine (or butter), softened** |
| **1 c. brown sugar, packed** | |
| **1/2 tsp. ground cinnamon** | |

Heat oven to 375°. Place apples in an ungreased square pan, 9 x 9 x 2 inches. Mix baking mix, brown sugar, cinnamon and margarine with a fork; sprinkle over apples. Bake until apples are tender, about 30 minutes. Serve hot with vanilla ice cream.

*Annette Smith*

# APPLE CRUNCH

**2 qts. cold water**
**1 tbsp. salt**
**2 qts. apples (fill a 13 x 9 inch pan)**

Mix:

**1 c. granulated sugar**
**1 c. brown sugar**
**1 c. plus 2 tbsp. flour**
**½ c. melted butter**
**1 c. rolled oats**

Add 1 tablespoon salt to the water. Peel and slice apples. Put peeled apples into salt solution as you peel them. Mix dry ingredients. Drain apples; place in buttered 13 x 9 inch baking pan. Sprinkle dry ingredients over apples. Bake 45 minutes at 375° or until apples are soft. When cool, serve with ice cream or topped with whipping cream.

*Rosemary Henderson*

# CHERRY CRISP

**1 can Thank-You brand cherry pie filling**
**1 box white or yellow Jiffy cake mix**
**½ to 1 stick melted margarine**

Pour 1 can Thank-You Brand pie filling into 9 inch pie pan. Sprinkle with 1 cup or 1 box Jiffy cake mix (white). Pour ½ to 1 stick melted margarine over all. Bake at 400° for 30 minutes. Serve hot or cold. May add chopped nuts before baking also, or can sprinkle with sugar and cinnamon. Bake at 350° for 45 to 55 minutes.

*Kay Norton*
*Becky Young*

# PUMPKIN CRUNCH

**3 eggs**
**1 (12 oz.) can evaporated milk**
**1 (16 oz.) can pumpkin**
**Dash salt**
**1 ½ c. sugar**
**4 tsp. pumpkin pie spice**

Mix together the above ingredients in a large bowl until it's well blended. Grease a 9 x 12 inch dish. Pour mixture into dish, then sprinkle yellow cake mix over top of mixture, evenly spaced out. Drizzle with ¾ cup melted butter. Add 1 cup chopped nuts; sprinkle evenly on top. Bake at 350° for 50 minutes. Let cool; serve with Cool Whip.

*Kay Zeisloft*

# PUMPKIN CRUNCH

**1 c. oleo**
**1 c. flour**
**1 c. brown sugar**
**1 c. minute oatmeal**
**Pinch salt**
**Pinch soda**
**3/4 c. white sugar**
**2 eggs**
**1 3/4 c. solid pack pumpkin (15 oz.)**
**1 c. evaporated milk**
**1 tsp. cinnamon**
**1 tsp. pumpkin spice**
**1/2 tsp. ginger**

Take the butter, flour, brown sugar, oatmeal, salt, and soda; mix well. Press in a buttered 9 x 13 inch pan.

**FILLING:**

Take the white sugar, eggs, pumpkin, evaporated milk, and spices and mix well. Pour onto crust and bake at 350° for 1 hour. Can top with whipped cream when cooled.

*Carolyn Diederich*

# RHUBARB CRISP

**1 c. flour**
**1 c. brown sugar**
**1 tsp. cinnamon**
**1 c. sugar**
**1 tsp. vanilla**
**1 c. rolled oats**
**1/2 c. melted margarine**
**4 c. diced rhubarb**
**2 tbsp. cornstarch**
**1 c. water**

Mix crumb mixture: oats, flour, sugar, margarine and cinnamon. Put half crumb mixture in pan; cover with rhubarb. Cook until thick sugar, cornstarch, water and vanilla. Pour over rhubarb and sprinkle rest of crumbs on top. Bake at 350° for 30 to 40 minutes.

*Kay Norton*

# RHUBARB CRISP

**1 c. flour**
**½ tsp. salt**
**1 tsp. baking powder**

Sift above ingredients together and then cut in:

**2 tbsp. butter**
**1 egg**
**2 tbsp. milk**

Pat into bottom of an 8 x 10 inch pan. This will be the crust.

Mix together:

**2 c. rhubarb, cut in sm. pieces**
**1 sm. pkg. strawberry Jello**

Put Jello and rhubarb mixture on top of crust mixture.

Combine:

**½ c. flour**
**1 c. sugar**
**¼ c. butter, melted**

Mix together but do not overmix. Sprinkle on top of rhubarb and Jello mixture. Bake at 350° for 50 minutes. For a 9 x 13 inch pan double the recipe.

For rhubarb pie, mix all of the ingredients except the ones for the crust together and put in a pie shell and top with another pie crust. Bake at 350° for approximately 50 minutes or until the rhubarb is tender.

*Jan Myers*

# RHUBARB CRUNCH

In 9 x 13 inch pan put 4 cups of cut-up rhubarb.

Add:

**1 ½ c. water**
**1 c. sugar, sprinkle over top**
**1 sm. box strawberry Jello, sprinkled**
**1 box white cake mix, sprinkled**
**1 stick melted margarine, sprinkled**

Bake 1 hour at 325°. Serve with Cool Whip or ice cream.

*Marjorie Zeisloft*

# BANANA NUT DESSERT

**2 eggs, slightly beaten**
**½ c. sugar**
**⅓ c. flour**
**2 c. milk**
**1 tbsp. butter**
**1 tbsp. vanilla**
**3 bananas**

In saucepan blend sugar, flour and gradually add milk. Cook over medium heat, stirring constantly until mixture thickens and comes to a boil. (Use double boiler.) Stir ¼ mixture into eggs; return to pan and cook over medium, stirring constantly for 2 minutes. Remove from heat. Add butter and vanilla.

*Jennifer Crager*

## BANANA SPLIT DESSERT

**2 c. graham cracker crumbs**
**¼ c. sugar**
**1 stick butter, melted**
**2 (8 oz.) boxes cream cheese**
**2 c. powdered sugar**
**3 or 4 med. bananas**
**1 lg. can crushed pineapple**
**1 (8 oz.) tub Cool Whip**
**Peanuts**
**Maraschino cherries**

Mix graham cracker crumbs, sugar, and butter and press into a 9 x 13 inch pan. Bake at 350° for 15 minutes. Blend together cream cheese and powdered sugar. Spread over top of crust. Slice bananas and layer over cheese mixture. Drain pineapple and spread over bananas. Spread Cool Whip over the top. Top it off with crushed peanuts and maraschino cherries. Let set in refrigerator for 4 to 6 hours before serving. You can also drizzle Hershey's chocolate syrup over the top.

*JoAnn Sprague*

## SUE'S DESSERT DROPS

**1 (12 oz.) pkg. chocolate chips**
**1 (12 oz.) pkg. butterscotch chips**

Melt in double boiler.

Add:

**1 sm. can LaChoy chow mein noodles**
**½ c. pecans**

Drop on wax paper.

*Ruth Culler*

## JELLO DESSERT

**2 (3 oz.) pkgs. red raspberry Jello**
**2 c. hot water**
**2 c. vanilla ice cream**
**3 or 4 bananas, sliced**
**1 c. crushed pineapple**
**1 c. nutmeats**

Dissolve Jello in hot water. Mix well. Let stand 10 minutes. Mix rest of ingredients. Mix with Jello and put in flat dish, 13 x 9 x 2 inches. Refrigerate until set.

*Kay Findley*

## FROZEN ORANGE DESSERT

**2 c. boiling water**
**1 c. sugar**
**1 lg. can frozen orange juice**
**1 juice can full of water**
**1 (regular size) can crushed pineapple**
**1 sm. jar chopped maraschino cherries**
**2 sliced bananas**

Mix together; stir thoroughly in freezer container. Keep frozen until shortly before serving. Should serve in firm to slushy consistency.

*Diana Meschberger*

## JELLO SALAD DESSERT

**2 (8 oz.) boxes lemon Jello**
**2 c. boiling water plus 10 ice cubes**
**1 drop green cake coloring**
**1 (#2) can crushed pineapple, well drained**

Mix together and let set.

**1 (8 oz.) pkg. cream cheese, softened**
**1 (8 oz.) ctn. Cool Whip**

Whip together.

**1 c. undrained pineapple**
**3/4 c. sugar**
**2 eggs**
**1 tbsp. lemon juice**
**3 tbsp. flour**

Cook until thickens, let cool, spread on top of whipped cream and cheese mixture.

*Carol Moree*

## OREO DESSERT

**1 pkg. Oreos**
**1 stick butter**
**1 (8 oz.) pkg. Philadelphia cream cheese**
**2 sm. pkgs. instant vanilla pudding**
**3 1/2 c. milk**
**1 lg. ctn. Cool Whip**

Crush Oreos. Save some to sprinkle on top. Melt butter and add to Oreos. Spread in bottom of a 9 x 13 inch pan. Mix cream cheese with milk; add instant pudding. Mix until it thickens. Pour over Oreo mixture. Spread with Cool Whip and sprinkle Oreo crumbs on top.

*Gail Norton*

## PEACH GLAZE DESSERT

**1 angel food cake (chunk into pieces)**
**1 (8 oz.) pkg. cream cheese**
**2 c. powdered sugar**
**1 (8 oz.) ctn. Cool Whip**
**5 fresh peaches, sliced**
**1 pkg. peach glaze**

Place cake chunks in bottom of a 9 x 10 inch dish. Mix together cream cheese, powdered sugar and Cool Whip. Spread over cake chunks. Mix peaches and peach glaze. Spread over cream cheese layer. Chill.

*Mae Ervin*

# PINEAPPLE DESSERT

(San Diego State, 1955)

| | |
|---|---|
| **2 c. graham cracker crumbs** | **1 sm. pkg. lemon Jello** |
| **½ c. sugar** | **1 c. cold Pet milk** |
| **½ c. margarine, melted** | **1 tbsp. lemon juice** |
| **1 ¼ c. crushed pineapple** | |

Mix first 3 ingredients and pat into 9-inch pie pan, reserving some to sprinkle on top. Put crushed pineapple into pan and bring to a boil and add lemon Jello. Cool until partially set. Beat the cold Pet milk and lemon juice until stiff; mix with the partially set pineapple Jello mix. Pour into pie crust and sprinkle top with reserved crumb mix. Refrigerate until well set. Serves 6 to 8.

*Evelyn Zabel*

*Worry is like a rocking chair. It gives you something to do but doesn't get you anywhere.*

# PISTACHIO DESSERT

| | |
|---|---|
| **2 boxes low fat pistachio instant pudding** | **2 (14 ½ oz.) cans drained crushed pineapple** |
| **Chopped walnuts** | **Cool Whip** |

Mix all together.

*Virginia Manon*

# PUMPKIN DESSERT

**BOTTOM CRUST:**

| | |
|---|---|
| **1 pkg. yellow cake mix (save 1 c. of cake mix for later)** | **½ c. butter, melted** |
| | **1 slightly beaten egg** |

Grease bottom only of 9 x 13 inch pan. Prepare items for bottom (remember to save 1 cup of cake mix for topping) and press into pan.

**FILLING:**

| | |
|---|---|
| **3 c. pumpkin pie mix (1 lb. 14 oz. size can)** | **2 eggs, beaten** |
| | **⅔ c. milk** |

Prepare filling by combining all the filling ingredients until smooth. Pour over unbaked bottom (crust).

**TOPPING:**

| | |
|---|---|
| **1 c. reserved cake mix (from above)** | **1 tsp. cinnamon** |
| **¼ c. sugar** | **¼ c. butter** |

Combine all topping ingredients and sprinkle over filling. Bake at 350° for 45 to 50 minutes or until knife inserted comes out clean. Serve with whipped cream or ice cream.

*Lisa Myers*

# RHUBARB DESSERT

| | |
|---|---|
| **2 c. flour** | **1 tsp. salt** |
| **2 tsp. baking powder** | |

Blend with 1 stick of soft oleo. Add 2 eggs and 4 tablespoons of milk. Pat into pan; pat up sides of pan. Fill with 6 cups small pieces of rhubarb. Spread with 1 large package of dry raspberry Jello. Mix 2 cups sugar, 1 cup flour and ½ cup melted oleo. Blend and sprinkle on top of dry Jello. Bake in 10 x 15 inch pan (jelly roll) 35 to 40 minutes at 375°. Real good!

*Betty Hartig*

# STRAWBERRY DESSERTS

| | |
|---|---|
| **2 pkgs. strawberry Jello** | **2 or 3 smashed bananas** |
| **1 pkg. frozen strawberries** | **½ pt. sour cream** |
| **1 can crushed pineapple** | |

Dissolve strawberry Jello and 2 cups hot water. Add 1 package frozen strawberries, 1 can crushed pineapple, and bananas (smashed). Put ½ layer in dish. Add sour cream on top and when set, add remaining layer.

*Virginia Manon*

## STRAWBERRY DESSERT

**(Taken from Weight Watchers)**

**1 angel food cake, cubed**
**1 pkg. sugar free instant vanilla pudding mix**
**1 c. cold milk**
**2 c. low-fat ice cream, softened**
**1 sm. box sugar free strawberry Jello**
**1 c. boiling water**
**1 c. cold water**
**1 (20 oz.) bag unsweetened strawberries, partially thawed and sliced**

Place cake in bottom of a 9 x1 3inch pan; beat milk, pudding mix on low 1 1/2 minutes. Add ice cream. Beat on low for 1 minute. Pour over cake; chill. Dissolve Jello in boiling water. Add cold water and strawberries; chill. When partially set, pour over the last layer; cover and chill thoroughly. Serves 24. *Each 1 point.*

*Dorothy Waterson*

## STRAWBERRY PRETZEL DESSERT

**2 c. crushed pretzels**
**1 1/4 c. sugar**
**3/4 c. margarine**
**1 (8 oz.) pkg. cream cheese**
**1 (8 or 9 oz.) ctn. Cool Whip**
**1 (6 oz.) box strawberry Jello**
**2 sm. (8 oz.) pkgs. frozen strawberries, or 1 (16 oz.) pkg.**

Mix together 2 cups crushed pretzels, 1/4 cup sugar and 3/4 cup margarine. Put in 9 x 13 inch cake pan and bake 10 minutes at 350°. Do not overbake. Cool completely. Mix together 1 (8 ounce) package cream cheese, 1 cup sugar, and Cool Whip. Spread on cooled crumbs. Mix Jello with 2 cups boiled water, then add frozen strawberries. Let set until starts to set and pour over cheese mixture. Refrigerate and then cut into squares.

*Pam Norton*

## TURTLE SUNDAE DESSERT

**1 (18 1/4 oz.) pkg. German chocolate cake mix**
**1 (14 oz.) pkg. caramels**
**1/2 c. evaporated milk**
**6 tbsp. oleo**
**1 c. chopped pecans**
**1 c. (6 oz.) semisweet chocolate chips**
**Vanilla ice cream (optional)**
**Pecan halves (optional)**

Mix cake mix according to directions; set aside half of the batter. Pour remaining batter into a greased and floured 9 x 13 inch pan. Bake at 350° for 18 minutes. Meanwhile, in a saucepan over low heat, melt the caramels, milk and oleo. Remove from the heat and add the nuts; pour over the hot cake. Sprinkle with chocolate chips. Pour rest of batter over the top. Bake another 20 to 25 minutes or more, until cake springs back when lightly touched. Cool; cut into squares. If desired, top with vanilla ice cream and pecan halves.

*Barb Shartzer*

# MOTHER'S APPLE DUMPLINGS

| | |
|---|---|
| **6 or 8 sm. apples** | **1 tsp. salt** |
| **2 c. sifted flour** | **1/2 c. shortening** |
| **2 tsp. baking powder** | **2/3 c. milk** |

Sift dry ingredients together. Cut in shortening and add milk a little at a time. Divide dough into 6 or 8 sections. Roll dough out into a circle. Place apple on dough; fill cavity with a little sugar, cinnamon and a little butter. Bring dough up around apples, joining edges. Place in pan, allowing space between dumplings.

Combine and pour over dumplings:

| | |
|---|---|
| **3/4 c. sugar** | **Dash nutmeg** |
| **1/3 c. butter** | **Dash cinnamon** |
| **1 1/3 c. hot water** | |

Bake at 450° for 10 minutes. Reduce heat to 400° for 20 minutes.

*Susanne Zeisloft*

# APPLE DUMPLINGS

| | |
|---|---|
| **2 c. sugar** | **2 c. flour** |
| **2 c. water** | **1 tsp. salt** |
| **1/4 tsp. cinnamon** | **2 tsp. baking powder** |
| **1/4 tsp. nutmeg** | **3/4 c. shortening** |
| **1/4 c. butter** | **1/2 c. milk** |
| **6 apples** | |

Make syrup of first 5 ingredients. Boil. Make dough; add milk all at once. Roll out dough and place peeled apples in center of each dough. Place 1 inch apart on greased baking pan. Pour syrup over each dumpling. Bake at 375° for 35 minutes.

*Carolyn Trubey*

# APPLE DUMPLINGS

| | |
|---|---|
| **1 pt. flour** | **1/2 c. milk** |
| **2 tsp. baking powder** | **1 egg** |
| **1/4 c. butter** | **2 tbsp. sugar** |
| **1/2 tsp. salt** | **6 apples** |

Sift flour, salt and baking powder 4 times; rub in butter. Add milk with beaten egg. Roll out and cut in square. Wrap around apples with teaspoon brown sugar, lump of butter and little cinnamon. Put a light covering of brown sugar in bottom of baking pan and dot with butter. Place dumplings in pan and bake in moderate oven until apples are done.

*Marjorie Souder*

# APPLE FRITTERS

**1 egg, separated**
**1/3 c. milk**
**1/2 c. flour**
**2 tbsp. sugar**
**1/4 tsp. salt**
**1/2 tsp. baking powder**
**2 tsp. cooking oil**
**2 tart apples**
**Powdered sugar**

Beat egg yolk until light. Combine with milk. Mix flour with sugar, salt and baking powder. Sift twice and stir into egg and milk. Beat until smooth. Stir in 2 teaspoons oil. Fold in stiffly beaten egg white. Cover. Let stand 30 minutes. Peel and quarter, and slice thin 2 apples. Stir into mixture and drop from spoon into hot fat. Serve hot with powdered sugar.

*Sharon Whan*

# BAKED APPLE SUNDAES

**6 lg. baking apples**
**1/2 tsp. cinnamon**
**1/2 c. flour**
**1 c. granulated sugar**
**6 tbsp. margarine**

Peel apples and slice into baking dish. Add mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon and stir through apples. Blend remaining sugar, margarine and flour and pat over top of apples. Bake about 45 minutes at 375°. While mixture is still warm, use as topping over vanilla ice cream.

*Naomi Heitz*

# BANANA SUPREME

**CRUST:**

**2 c. crushed graham crackers**
**1/2 c. margarine**
**1/4 c. sugar**

Combine all ingredients and spread in pan.

Combine:

**12 oz. Cool Whip**
**1 c. sour cream**
**1 sm. box instant vanilla pudding**

Spread 1/2 pudding mix on graham crackers. Slice bananas on top of pudding. Mix. Spread remaining mix on top. Refrigerate.

*Brenda McCallum*

## CHERRY FLUFF

**1 can Eagle Brand condensed milk**
**1 can cherry pie filling**
**1 c. miniature marshmallows**
**1 (8 oz.) can crushed pineapple, drained**
**1 (4 oz.) ctn. Cool Whip**

Mix Eagle Brand milk and Cool Whip. Then mix in fruit. Chill or freeze and serve.

*Becky Young*

## ORANGE DELIGHT

**1 (6 oz.) pkg. orange gelatin**
**1 (3 oz.) pkg. vanilla cook and serve pudding**
**1 (3 oz.) pkg. tapioca pudding**
**5 c. water**

Follow directions below then mix with gelatin pudding mixture and refrigerate:

**2 sm. cans mandarin oranges, drained**
**1/2 (8 oz.) ctn. Cool Whip, thawed**

Mix first 4 ingredients and bring to a boil and cook 2 minutes. Let cool; best if left overnight in refrigerator.

*Susan Boyle*

## PEACH DELIGHT

**(Easy)**

**1 box yellow cake mix**
**3/4 c. butter/margarine**
**1 lg. can peaches, drained**
**1 pt. sour cream**
**3 egg yolks**
**1 tsp. vanilla**
**1/3 c. sugar**

Mix cake mix and butter. Pat into 9 x 13 inch pan. Spread fruit over crust. Combine sour cream, egg yolks, vanilla, and sugar. Pour over fruit. Sprinkle with cinnamon. Bake at 350° for 30 minutes.

*Cindy Guinn*

## BETTY KELLY'S PEACH KUCHEN

**1 pkg. white cake mix**
**1/2 c. flaked coconut**
**1/2 c. butter or margarine**
**1 (1 lb. 13 oz.) can sliced peaches**
**1 c. sour cream**
**1 slightly beaten egg**
**2 tbsp. sugar**
**1/2 tsp. ground cinnamon**

Combine cake mix and coconut; cut in butter until mixture resembles coarse crumbs. Lightly press into bottom and 1/2 inch up sides of 13 x 9 x 2-inch pan. Bake at 350° for 10 to 15 minutes. Arrange peaches over crust. Blend sour cream and egg. Pour over peaches and sprinkle with sugar and cinnamon. Bake at 350° for 10 minutes, just until sour cream is set. Serves 10 to 12.

*Evelyn Zabel*

# STRAWBERRIES DELIGHT

**2 pkgs. strawberry gelatin**
**2 c. hot water**
**2 (16 oz.) pkgs. frozen strawberries**
**1 pkg. Dream Whip, whipped according to pkg. directions**

Dissolve gelatin in 2 cups boiling water until completely dissolved. Stir in package of frozen strawberries. Chill until partially set and almost stiff. Gradually fold the gelatin strawberry mixture into the whipped Dream Whip. Pour into lightly oiled Jello mold and chill. I use Cool Whip.

*Lois Charleswood*

# GERTIES GOOP

**1 (8 oz.) pkg. cream cheese, softened**
**1 (30 oz.) lg. can fruit cocktail**
**1/2 pt. whipping cream**
**Miniature marshmallows**
**1/4 c. sugar**

Cream softened Philadelphia cream cheese. Drain fruit cocktail. Stir into cream cheese. Mix well. Whip the whipping cream until it peaks. Add the 1/4 cup sugar and mix a short time more. Add to cocktail and cream cheese mixture. Add marshmallows and serve.

*Lisa Myers*

# PEANUT BUTTER CHOCOLATE SUPREME

**1/3 c. melted diet oleo**
**1/2 c. Peter Pan reduced fat peanut butter**
**1 1/2 c. graham cracker crumbs**
**1/2 c. spoonable Equal sweetener**
**2 c. skim milk**
**1 lg. pkg. fat free sugar free chocolate pudding mix**

Combine oleo, peanut butter, graham cracker crumbs and Equal. Press into 9 x 13 inch plate or pan. Prepare pudding as directed on package; pour onto the crust.
*Weight Watcher's—12 servings each—3 points.*

*Barbara Shartzer*

# PUMPKIN LOG

**3 eggs**
**1 c. sugar**
**1/2 tsp. salt**
**2/3 c. solid pack pumpkin**
**3/4 c. flour**
**2 tsp. cinnamon**
**1 tsp. soda**
**1 1/2 tsp. baking powder**
**1 tsp. lemon juice**
**1 c. chopped nuts**

**FROSTING:**

**8 oz. cream cheese**
**1 1/2 tsp. vanilla**
**1 c. powdered sugar**
**4 tbsp. oleo**

Combine all ingredients except frosting. Mix well. Grease large cookie sheet (sides too). Line sides and bottom with wax paper. Pour mixture over wax paper and bake at 375° for 15 minutes. Remove from oven. Wait 3 minutes. Turn cake over on top of a dish towel sprinkled with powdered sugar. Roll up like a jelly roll with the towel. Place in freezer for 15 minutes. Remove from freezer, unroll, frost, roll up again without the towel.

*JoAnn Sprague*

# PUMPKIN ROLL

**3 eggs**
**1 c. sugar**
**2/3 c. pumpkin**
**1 tsp. lemon juice**
**3/4 c. flour**
**1 tsp. baking powder**
**1/2 tsp. salt**
**2 tsp. cinnamon**
**1 tsp. ginger**
**1 tsp. nutmeg**

**FILLING:**

**1 c. powdered sugar**
**1/4 c. butter**
**8 oz. cream cheese, softened**
**1/2 tsp. vanilla**

Beat eggs 5 minutes on high. Gradually add sugar, beating well. Stir in pumpkin and lemon juice. Separately combine dry ingredients then add to pumpkin mixture, blending well. Spoon batter into greased and floured 15 x 10 x 1 inch jelly roll pan, spreading evenly to corners. Bake at 375° for 15 minutes. Turn cake onto towel that has been sprinkled with 1/4 cup powdered sugar. Roll up cake and towel jelly roll fashion. Combine filling ingredients; beat until smooth. Unroll cake and spread with filling when cake is cooled. Roll up cake again and chill with seam sides down.

*Carolyn Trubey*

## INSTANTLY SALAD

1 lg. can chunk pineapple, juice and all
1 can mandarin oranges, drained
Bananas, sliced
Any other fruit you want (strawberries, apples, etc.)
1 pkg. instant vanilla pudding
2 tbsp. Cool Whip

In large bowl put in all fruit. To this add pudding and Cool Whip. Can be served immediately. Refrigerate.

*Christy Coons*

## FRUIT SALAD

2 cans fruit cocktail or frozen tropical
1 can crushed pineapple, undrained
1 jar maraschino cherries
1 sm. box vanilla pudding
3 tbsp. Tang
1 chopped apple (optional)
1 c. grapes (optional)
2 bananas, sliced

Mix above together and serve.

*Deb Steury*

## ORANGE SALAD SUPREME

1 sm. box tapioca pudding mix
1 sm. box instant vanilla pudding mix
1 (3 oz.) box orange Jello
1 (9 oz.) ctn. Cool Whip
1 sm. can mandarin oranges
2 c. hot water

Combine tapioca pudding mix, vanilla pudding mix and orange Jello in saucepan and add the 2 cups hot water. Bring to a boil. Cool. When completely cool, stir in the Cool Whip and mandarin oranges. I usually double the recipe.

*Lisa Myers*

## FROZEN FRUIT SLUSH

1 1/2 c. boiling water
1 c. sugar
1 (12 oz.) can frozen orange juice plus 1 can water
1 (20 oz.) can crushed pineapple with juice
2 sliced bananas
1 sm. jar maraschino cherries

Mix boiling water and sugar. Add remaining ingredients. Put in 9 x 13 inch pan and freeze. Takes all day or overnight to freeze. Best when served when slushy.

*Phyllis Myers*

# BUTTER TARTS

**1/2 c. seedless raisins**
**3/4 c. hot water**
**1/4 c. butter**
**1/2 c. brown sugar**
**1/4 tsp. salt**
**1/2 c. white corn syrup**
**1 egg, slightly beaten**
**1/2 tsp. vanilla**

Put pie crust into 12 muffin tin. Cover raisins with boiling water; stand 10 minutes. Drain raisins while still warm. Combine butter, brown sugar, salt, corn syrup, egg and vanilla. Mix well and add raisins. Fill muffin tins 2/3 full. Bake at 325° for 20 to 30 minutes.

*Maggie Ford*

# CREAM CHEESE TARTS

**1 box vanilla wafers**
**1 lb. cream cheese**
**3/4 c. sugar**
**2 eggs**
**1 tsp. vanilla**
**Foil baking cups (paper with foil in the outside sm.)**
**1 can pie filling**

Put a wafer in the bottom of each foil lined muffin cup. Whip cream cheese, sugar, eggs and vanilla until blended. Whip well. Put a spoonful of cream cheese mixture on top of the wafers. The muffin cup should be 1/2 to 2/3 full. Bake at 375° for 10 to 20 minutes until lightly browned. Cool completely and top with pie filling.

*Erin Magnuson*

# FLUFFY PINEAPPLE TORTE

**1 1/2 c. graham cracker crumbs**
**1/4 c. margarine, melted**
**2 tbsp. sugar**

**FILLING:**

**1 (12 oz.) can evaporated milk**
**1 (3 oz.) pkg. lemon Jello**
**1 c. boiling water**
**1 (8 oz.) pkg. cream cheese, softened**
**1/2 c. sugar**
**1 (8 oz.) can crushed pineapple, drained**

Combine crumbs, oleo and sugar. Press into the bottom of 11 x 7 inch baking dish. Bake at 325° for 10 minutes. Cool. Place evaporated milk in refrigerator for 1 1/2 hours. Meanwhile, in a small bowl dissolve Jello in water and chill until syrupy, about 1 1/2 hours. Beat milk until stiff peaks form. In a large bowl beat cream cheese and sugar until smooth. Add Jello and mix well. Stir in pineapple. Fold in milk and pour over crumbs. Chill overnight.

*Marie Bowerman*

# PINEAPPLE TORTE

**FILLING:**

| | |
|---|---|
| **1 lg. can crushed pineapple** | **1 sm. ctn. Cool Whip** |
| **8 oz. cream cheese** | |

**CRUST:**

| | |
|---|---|
| **2 c. crushed pretzels** | **1/2 c. butter, melted** |
| **1/2 c. sugar** | |

Mix pretzels, sugar and melted butter. Press in bottom of a 9 x 10 inch dish. Blend cream cheese, crushed pineapple and Cool Whip together. Spread over crust. Chill.

*Mae Ervin*

# RHUBARB TORTE

| | |
|---|---|
| **1 c. flour** | **3/4 tsp. baking powder** |
| **5 tbsp. powdered sugar** | **Pinch of salt** |
| **1/2 c. soft butter** | **2 beaten eggs** |
| **1 1/2 c. granulated sugar** | **2 c. chopped rhubarb** |
| **1/4 c. flour** | |

Mix with hands 1 cup flour, powdered sugar and butter. Pat into greased 8 x 8 inch baking dish. Bake 15 minutes at 350°; cool. Sift together granulated sugar, 1/4 cup flour, baking powder, salt. Stir rhubarb into beaten eggs and add sifted ingredients. Spread over cooled crust and bake 35 minutes at 350°.

*Kathy Smith*

# BROWN BAG APPLE PIE

| | |
|---|---|
| **5 to 6 lg. baking apples, sliced** | **1 tsp. cinnamon** |
| **1/3 c. sugar** | **1 unbaked pie shell** |

**SAUCE:**

| | |
|---|---|
| **1/2 c. butter, melted** | **1/2 c. sugar** |
| **1/2 c. flour** | |

Mix sugar and cinnamon and pour over apples in mixing bowl. Stir together until all the apples are coated evenly. Put into unbaked pie shell. Stir together sauce items, melted butter, flour, and sugar. Evenly pour sauce, covering top of all the apples. Place pie into brown paper bag (grocery sack). Fold over opening of bag and staple shut. Place whole bag into your oven and bake at 350° for 50 to 55 minutes. If sack has printing on it, you'll smell the print baking but the bag won't catch on fire. Trust me . . . I've made this a lot of times and the bag will just become brittle. Take out of bag (I use scissors and cut stapled end off and slide pie out). Allow to cool.

*Lisa Myers*

# CRUNCHY CARAMEL APPLE PIE

**½ c. sugar**
**1 tsp. cinnamon**
**3 tbsp. flour**
**⅛ tsp. salt**
**6 c. thinly sliced, peeled cooking apples (use Idareds, Jonathan, Northern Spys)**

**CRUMB TOPPING:**

Sift together:

**1 c. packed brown sugar**
**½ c. all-purpose flour**
**½ c. quick cooking rolled oats**

Using a pastry blender cut in ½ cup butter or margarine until the topping mixture resembles coarse crumbs.

In a large mixing bowl stir together sugar, flour, cinnamon and salt. Add apple slices and gently toss until coated. Transfer apple mixture to the pastry lined foil tin. Sprinkle Crumb Topping over apple mixture. Cover edge of pie with foil. Bake at 375° for 25 minutes; remove foil. Bake for 25 to 30 minutes more or until top is golden. Remove from oven; sprinkle pie with ½ cup pecans. Drizzle ¼ cup caramel topping on top. Yield: 8 servings.

*Virginia Norton*

# MOCK APPLE PIE

**Pastry for 2 crust (9 inch) pies**
**36 Ritz crackers, coarsely broken (about 1 ¾ c. crumbs)**
**2 c. water**
**2 c. sugar**
**2 tsp. cream of tartar**
**2 tbsp. lemon juice**
**Grated rind of 1 lemon**
**2 tbsp. margarine**
**½ tsp. cinnamon**
**NO APPLES NEEDED**

Roll out half the pastry and line a 9-inch pie plate. Place crackers in prepared crust. In saucepan over high heat, heat water, sugar and cream of tartar to a boil; simmer for 15 minutes. Add lemon juice and rind; cool. Pour over crackers. Dot with margarine; sprinkle with cinnamon. Roll out remaining pastry; place over pie. Trim, seal and flute edges. Slit top crust to allow steam to escape. Bake at 425° for 30 to 35 minutes or until crust is crisp and golden. Cool completely.

*Vada Carper*

## BANANA CREAM PIE

**CRUST:**

**2 sticks butter, almost melted**
**½ c. pecans**
**2 c. flour**

**FILLING:**

**2 (8 oz.) pkgs. Philadelphia cream cheese**
**2 c. powdered sugar**
**2 sm. pkgs. instant vanilla pudding**
**3 c. milk**
**3 to 4 bananas, cut up**
**Cool Whip**

Mix together butter, pecans and flour. Press down in 9 x 13 inch pan. Bake at 375° for about 15 minutes. Do not let the crust get too brown. Cream together Philadelphia cream cheese and powdered sugar and spread over cool crust. Mix pudding and milk. Do not overbeat. Stir in bananas and spread over cream cheese mix. Top with whipped cream and refrigerate overnight.

*Carolyn Trubey*

## BLUEBERRY CREAM PIE

**1 (8 oz.) pkg. cream cheese**
**1 (6 oz.) can frozen lemonade**
**1 (14 oz.) can sweetened condensed milk**
**1 (8 oz.) ctn. whipped topping**
**1 (21 oz.) can blueberry filling**
**2 graham cracker crusts**

Beat cream cheese until creamy; add lemonade and milk. Add in whipped topping and blueberries. Spread in crusts. Chill.

*Laura Lash*

## BUTTERSCOTCH PIE

Mix together:

**¼ c. cornstarch**
**⅔ c. brown sugar**
**2 c. milk**

Cook over medium heat until thick, stirring constantly. Slowly add small amount of hot mixture to 3 egg yolks. Cook 2 minutes more. Add 3 tablespoons of butter and ½ teaspoon vanilla. Cool. Put into baked pie crust.

**MERINGUE:**

Beat 3 egg whites until foamy. Add ¼ teaspoon cream of tartar and slowly add 3 tablespoons of sugar. Put on pie and bake at 350° for 12 to 15 minutes.

*Ruth Culler*

## BUTTERSCOTCH PIE

**2 c. firmly packed brown sugar**
**6 tbsp. flour**
**1/4 tsp. salt**

Mix dry ingredients. Mix together 3 egg yolks and 2 cups milk. Stir in dry ingredients and cook until thickened. Add 5 tablespoons butter and 1 teaspoon vanilla. Cool. Pour into baked pie shell.

**MERINGUE:**

**3 egg whites**
**1/8 tsp. salt**
**1 1/2 tsp. water**
**6 tbsp. sugar**
**1 tbsp. cornstarch**
**1/2 c. boiling water**

Put 1 tablespoon cornstarch moistened with 1 1/2 teaspoons water in 1/2 cup boiling water and stir until clear, then cool completely. Beat egg whites until very stiff; add sugar and salt. Then add cornstarch mixture. Put on top of pie and brown.

*Gay Herrick*

## CHOCOLATE CHIP CHERRY PIE

**1 (21 oz.) can cherry pie filling**
**1 tbsp. cornstarch**
**1 graham cracker crust**
**1 (8 oz.) pkg. cream cheese, softened**
**1/4 c. sugar**
**2 eggs**
**1/2 tsp. almond extract**
**1/2 tsp. vanilla**
**1/2 c. semisweet chocolate chips**

Stir together pie filling and cornstarch and pour into crust. Beat cream cheese, sugar, eggs, and extracts. Pour evenly over pie filling. Sprinkle with chips. Bake at 350° for 35 to 40 minutes.

*Sharon Whan*

## FRENCH SILK CHOCOLATE PIE

**1 stick butter, room temperature**
**2 eggs**
**3/4 c. sugar**
**1 sq. bitter chocolate, melted**

Beat butter until light, add sugar and beat. Add melted chocolate and beat. Add 1 egg; beat 3 minutes on high. Add second egg; beat 3 minutes on high. Pour into pie crust. (I use graham cracker.) Chill. Keep refrigerated.

*Cindy Guinn*

## DIABETIC CHERRY PIE

2 (16 oz.) cans tart pitted cherries
1 pkg. sugar free cook-serve vanilla pudding
1 pkg. sugar free Jello
Sweetener to equal 4 tsp. sugar
1 baked pastry shell

Drain cherries and save juice. In saucepan combine juice and dry pudding mix; stir until mixture comes to a boil and thickens. Remove from heat and stir in Jello powder and sweetener until dissolved. Then stir in cherries. Pour into cooled pastry shell. Cool completely and store in refrigerator.

*Carole Reynolds*

## JOHN'S FAVORITE CHOCOLATE PUDDING & PIE FILLING

2 1/2 c. milk
1 c. sugar
1 heaping tbsp. cocoa
3 tbsp. cornstarch
2 tbsp. flour
1 tbsp. butter
1 tsp. vanilla
Dash of salt

Scald milk. Combine sugar, cocoa, cornstarch, flour and salt. Mix in part of the milk. Stir until smooth. Add milk to rest of mixture and bring to a boil. For pie, separate 3 eggs. Beat yolks and add to hot mixture. Cook 2 minutes longer. Make meringue.

*Sandy Armstrong*

## CHOCOLATE CHIP PIE

1 c. sugar
1/2 c. flour
1 c. chocolate chips, or 1 c. butterscotch chips
1 c. pecans
2 eggs
1 stick butter, melted
1 lg. unbaked pie shell

Mix all ingredients together. Pour into unbaked pie shell. Bake at 350° for 55 minutes.

*Mike Moore*

## COCONUT MACAROON PIE

1 1/2 c. sugar
2 eggs
1/2 tsp. salt
1/2 c. soft butter or margarine
1/4 c. flour
1/2 c. milk
1 1/2 c. coconut
1 (9 inch) pie shell, unbaked

Beat eggs, sugar and salt until mixture is lemon colored. Add butter and flour; blend well. Add milk; fold in 1 cup coconut. Pour into pie shell. Top with remaining coconut. Bake in slow oven 325° about 60 minutes.

*Phyllis Kummer*

# CRANBERRY PIE

**1 (12 oz.) bag fresh or frozen cranberries, washed**
**1 c. sugar**
**3 tbsp. cornstarch and water**
**1 unbaked pie shell**

**TOPPING:**

**½ pt. whipping cream**
**¼ c. sugar**
**1 tsp. vanilla**

Put cranberries in saucepan and fill with water to top of cranberries. Cook a little bit. Combine sugar with cornstarch and water. Add slowly to cranberries in pan. Cook until thick. Cool. Pour into baked pie shell. Beat whipping cream until lit stands in peaks, then add sugar and vanilla. Beat until mixed well. Put on pie crust and cranberries. Refrigerate.

*Evelyn Haines*

# JEFF DAVIS PIE

**2 eggs**
**2 c. sugar**
**2 tbsp. flour**
**1 c. Milnot milk**
**1 tsp. vanilla**
**¼ tsp. salt**

Beat eggs slightly; add sugar, flour, Milnot, vanilla and salt. Blend good. Pour into unbaked 9 inch pie crust. Start at 400° oven. Bake 10 minutes. Reduce heat to 350° and bake until firm, usually about 35 minutes.

*Roberta Boren*

# FROZEN FRUIT PIE FILLING

**1 qt. fruit**
**¾ c. sugar**
**3 tbsp. Quick Tapico**
**¼ tsp. salt**
**1 to 2 tbsp. lemon juice**
**Fresh Fruit, orange juice or lemon juice**
**Butter**

Prepare fruit; rinse in Fresh Fruit or juice to keep from turning brown. Combine first 5 ingredients. Put into an 8 inch pie pan lined with foil to shape the ingredients. Dot with butter. (Make foil large enough to wrap entire fruit filling.) Remove wrapped fruit filling from pan and freeze until needed. When ready to bake, remove filing from foil and place into prepared pie crust. Bake at 425° for 1 hour. This is a good recipe to use if buying fruit in quantity. Apples, blueberries, cherries, peaches, and strawberries can be used.

*Carolyn Trubey*

## BITS OF BRICKLE ICE CREAM PIE & SAUCE

**1 (9 inch) graham cracker pie shell**
**½ gal. vanilla ice cream, softened to spoon easily**
**½ (6 oz.) bag (½ c.) Brickles**

Spoon ½ of ice cream into pie shell. Sprinkle ½ bag of Brickles on top. Heap with remaining ice cream. Freeze.

**SAUCE:**

**1 ½ c. sugar**
**1 c. evaporated milk**
**¼ c. butter**
**¼ c. light corn syrup**

Bring to a boil and boil 1 minute. Cool slightly before adding remaining Brickles. Serve sauce over pie.

*Susan Boyle*

## JAPANESE FRUIT PIE

**¼ c. margarine, melted**
**2 eggs**
**½ c. coconut**
**½ c. pecans**
**½ c. raisins or chopped dates**
**1 tsp. vanilla**
**1 tsp. vinegar**

Mix all ingredients together well. Pour into a 9 inch unbaked pie crust. Bake at 325° for 35 to 45 minutes.

*Hazel Norton*

## HEATH BAR PIE

**1 (9 inch) graham cracker pie crust**
**⅓ c. caramel ice cream topping**
**1 ½ c. milk**
**1 (4 serving) pkg. vanilla instant pudding**
**1 (8 oz.) ctn. whipped topping**

**TOPPING:**

**6 (1 or 1 ½ oz.) Heath candy bars, chopped**

Spread caramel topping into crust. Beat milk and pudding mix for 2 minutes; let stand for 5 minutes. Stir in whipped topping and chopped candy bars. Spoon into crust. Freeze until set. Before serving, let stand for 15 minutes so that pie can be cut easily. Store in refrigerator. Makes 1 pie.

*Ruth Culler*

# HEATH DREAM PIE

**1 lg. graham cracker crust**
**1 sm. pkg. vanilla instant pudding**
**2 c. milk**
**1 c. Cool Whip**
**1 crushed Heath bar**

Mix pudding and milk together. Fold in Cool Whip and candy. Pour into crust. Chill.

*Roxanne Walker*

# CHOCOLATE NUT PIE

**1 unbaked pie shell**
**6 oz. chocolate chips (approx.)**
**3/4 c. butter**
**1 1/2 c. sugar**
**3/4 c. flour**
**3 eggs**
**1 c. chopped pecans**

Spread chocolate chips on bottom of pie shell. Melt butter and add the rest of the ingredients. Mix well and pour in pie over chips. Bake at 350° for 30 to 40 minutes.

*Mitzi Garman*

# RASPBERRY TOPPED LEMON PIE

**3 egg yolks**
**1 (14 oz.) can sweetened condensed milk**
**1/2 c. Real Lemon lemon juice**
**1 (6 oz.) graham cracker pie crust**
**1 (10 oz.) pkg. frozen red raspberries in syrup, thawed**
**1 tbsp. cornstarch**
**1 ctn. whipped topping**

Preheat oven to 325°. Beat egg yolks and sweetened condensed milk until well blended. Stir in lemon juice. Pour into crust. Bake 30 minutes. In saucepan, combine raspberries and cornstarch. Cook and stir until mixture thickens and is clear. Spoon on top of pie. Chill at least 4 hours and top with whipped topping.

*Jan Myers*

# THERESE'S KEY LIME PIE

**1 prepared graham cracker pie crust**
**1/2 c. Nellie & Jae's Key West lime juice**
**1 can sweetened condensed milk**
**2 c. Cool Whip**

Mix milk, lime juice and Cool Whip with mixer until smooth. Pour into crust. Freeze at least 5 hours before serving.

*Susie Witt*

# PEACH PIE

**2 c. peaches, sliced**
**½ c. sugar**
**½ stick butter**
**1 c. sugar**
**¾ c. flour**
**2 tsp. baking powder**
**¾ c. milk**
**¼ tsp. salt**

Mix together peaches and ½ cup sugar. Melt butter and pour in bottom of baking dish. Mix together remaining sugar, flour, baking powder, milk and salt. Pour batter over melted butter. Do not stir. Put sugared fruit over batter. Do not stir. When done fruit will be on the bottom. Bake at 350° for 30 to 40 minutes or until golden brown.

Note: Other fruits such as strawberries, apples, etc., may be used.

*Gwen Garman*

# MOM'S PEACH PIE

**1 egg white**
**1 (9 inch) unbaked pastry shell**
**¾ c. all-purpose flour**
**½ c. packed brown sugar**
**⅓ c. sugar**
**¼ c. chilled butter or margarine, cut into 6 pieces**
**6 c. sliced peeled fresh peaches**

Beat egg whites until foamy; brush over the bottom and sides of the pastry. In a small bowl, combine flour and sugar; cut in butter until mixture resembles fine crumbs. Sprinkle two thirds into the bottom of the pastry; top with peaches. Sprinkle with remaining crumb mixture. Bake at 375° for 40 to 45 minutes or until filling is bubbly and peaches are tender. Yield: 6 to 8 servings.

*Virginia Norton*

# PEACHY PRALINE PIE

**1 (9 inch) unbaked pie shell**

**FILLING:**

**¾ c. white sugar**
**¾ tbsp. flour**
**4 c. peaches**
**½ tsp. lemon juice**
**⅓ c. brown sugar**
**¼ c. flour**
**½ c. pecans**
**3 tbsp. butter**

Combine sugar and flour in large bowl; add peaches and lemon juice. Combine brown sugar, flour and chopped nuts in different bowl. Mix butter into nut mixture until crumbly. Sprinkle ⅓ of nut mixture over bottom of pie shell. Cover with peaches mixture. Cover the peach mixture with the rest of the nut mixture on top. Bake at 400° for 40 minutes.

*Lois Charleswood*

# PEACHES AND CREAM

**3/4 c. flour**
**1 tsp. baking powder**
**1 sm. pkg. vanilla pudding, dry**
**4 to 5 med. peaches, sliced and sweetened**
**3 tbsp. butter**
**1 egg**
**1/2 c. milk**

**CREAM TOPPING:**

**8 oz. cream cheese**
**1/2 c. sugar**
**3 tbsp. peach juice**

Spray 9 inch pie pan. Combine first 7 ingredients except peaches to make thick dough. Spread into pie pan to make crust. Place drained peaches over batter as if filling pie. Mix topping. Spread topping over peaches. Sprinkle with 1 tablespoon sugar and 1/2 teaspoon cinnamon. Bake at 350° for 30 to 35 minutes.

*Joan Hursh*

# PEANUT BUTTER PIE

**3/4 c. confectioners' sugar**
**1/2 c. creamy peanut butter**
**1 (9 inch) pie pastry, baked and cooled**
**2/3 c. plus 3 tbsp. sugar, divided**
**1/3 c. plus 1 tbsp. cornstarch, divided**
**3 eggs, separated**
**2 1/2 c. milk**
**2 tbsp. butter or margarine**
**1 tsp. vanilla extract**
**1/2 c. water**

Place confectioners' sugar in a bowl. Cut in the peanut butter with a pastry blender until crumbly. Set aside 2 tablespoons for garnish. Sprinkle remaining crumbs into the pie shell. In a saucepan, combine 2/3 cup sugar, 1/3 cup cornstarch, egg yolks and milk; cook over medium heat until mixture thickens. Remove from heat; add buttered vanilla, stirring until the butter melts. Pour into pie shell. In a small saucepan, combine remaining sugar and cornstarch with water; cook over low heat until thickened. Cool slightly. Beat egg whites until stiff; fold in cornstarch mixture. Spread meringue over the hot filling, sealing the edges. Sprinkle reserved peanut butter mixture over top. Bake at 350° for 12 to 15 minutes or until golden brown.

*Virginia Norton*

# PEANUT BUTTER CREAM PIE

**2/3 c. sugar**
**1/3 c. cornstarch**
**1/2 tsp. salt**
**3 c. milk**
**4 egg yolks, slightly beaten**
**1/3 c. creamy peanut butter**
**1 (9 inch) baked deep pie shell**

**TOPPING:**

**1 c. heavy cream or egg white**
**beaten with 1/3 c. sugar**

Combine sugar, cornstarch and salt in saucepan; stir in milk gradually. Blend in egg yolks. Cook over medium heat until mixture thickens and boils 1 minute. Remove from heat and blend in peanut butter. Cover with waxed paper. Cool. Stir pudding and pat into baked pie shell. Chill. Add whipped topping or beat egg whites and sugar and brown in oven.

*Diana Meschberger*

# PEANUT BUTTER PIE

**3 c. milk**
**1/8 tsp. salt**
**2 tbsp. butter**
**3 tbsp. cornstarch**
**2/3 c. sugar**
**3 egg yolks**
**1 tbsp. flour**
**1 tsp. vanilla**
**3/4 c. powdered sugar**
**1/2 c. peanut butter**

Boil milk, salt, butter, cornstarch, sugar, egg yolks, flour, vanilla until thick. Cool before putting in pie shell. Mix together powdered sugar and peanut butter and put 2/3 of the crumbs in the bottom of the pie shell, reserving rest to put on top of pie.

**TOPPING:**

**3 egg whites**
**1/4 c sugar**
**3 tbsp. cornstarch**
**1/8 tsp. cream of tartar**

Beat sugar, cornstarch, and cream of tartar into beaten egg whites. Pile onto pie and brown.

*Donna Carnahan*

# SPICED PEAR PIE

**4 c. fresh pears**
**3/4 c. sugar**
**2 tbsp. cornstarch**
**1 tsp. grated lemon rind**
**1 tbsp. lemon juice**
**1/2 tsp. cinnamon**
**1/2 tsp. ginger**
**1/4 tsp. mace**
**1/2 c. flour**
**1/4 c. butter, softened**

Fill pastry in pie pan with pears. Mix 1/4 cup sugar, cornstarch, lemon rind and juice and spread over pears. Mix remaining sugar, spices and flour and add butter; stir with a fork until of desired consistency and sprinkle over pears. Bake in hot oven 450° for 15 minutes; reduce to 350° and bake 30 minutes longer.

*Ruth Culler*

# DAVE'S PECAN PIE

**1 (12 oz.) bottle pancake or maple syrup**
**3 tbsp. butter or oleo**
**2 tbsp. flour**
**1/4 c. sugar**
**1/4 tsp. salt**
**3 eggs**
**1 tsp. vanilla**
**1 c. pecans**

Bring 1 1/2 cups syrup (12 ounce bottle) to boil. Boil 8 minutes. Cool 15 minutes. Cream butter, sugar, salt, eggs and vanilla; add syrup and nuts. Bake in pie shell in 375° oven for 40 or 50 minutes.

*Ruth Culler*

# PECAN FUDGE PIE

**1 1/4 c. light corn syrup**
**1/2 c. sugar**
**1/3 c. baking cocoa**
**1/3 c. all-purpose flour**
**1/4 tsp. salt**
**3 eggs**
**3 tbsp. butter or margarine, softened**
**1 1/2 tsp. vanilla extract**
**1 c. chopped pecans**
**1 (9 inch) unbaked pastry shell**
**Whipped cream (optional)**

In a large mixing bowl, beat the first 8 ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 35 for 55 to 60 minutes or until set. Cool completely. Garnish with whipped cream if desired. Yield: 6 to 8 servings.

*Virginia Norton*

## SOUTHERN PECAN PIE

**3 eggs**
**2/3 c. sugar**
**1 c. dark Karo syrup**
**1/3 c. melted butter (or margarine)**
**1 c. pecan halves**
**1 (9 inch) unbaked pie shell**

Beat eggs thoroughly with sugar, dash salt, syrup and butter. Add pecans. Pour into pie shell. Bake at 350° for 50 minutes or until knife inserted halfway between outside and center of filling comes out clean.

*Phyllis Myers*

## PUMPKIN PIE

**1 c. pumpkin**
**1 c. sugar**
**2 tbsp. cornstarch**
**1 tsp. cinnamon**
**1/4 tsp. cloves**
**1 egg**
**1 c. milk**
**1/2 c. evaporated milk**
**1 tbsp. butter, browned**

Combine pumpkin, sugar, cornstarch, spices and eggs. Add milk, then browned butter; stir into pumpkin mixture. Pour into unbaked pie shell. Bake at 350° for 1 hour.

*Hilma Culler*

## RHUBARB CUSTARD PIE

**1 (9 inch) pie shell**
**1 1/2 c. stewed rhubarb**
**2 tsp. cornstarch**
**2/3 c. sugar or honey**
**1 1/2 c. milk**
**1 tsp. vanilla**
**3 eggs, beaten**
**1 tsp. nutmeg**

Mix rhubarb juice with cornstarch, then add rest of ingredients and pour into 9 inch pie shell. Bake 15 minutes in 400° oven. Reduce heat to 350° and bake until custard sets.

*Maggie Ford*

## RHUBARB CUSTARD PIE

**1 1/2 c. sugar**
**1/4 c. flour**
**3/4 tsp. nutmeg**
**3 slightly beaten eggs**
**4 c. cut rhubarb**

Line 9 inch pie plate with pastry. Mix all of the above ingredients. Put in pie shell. Dot with 2 tablespoons butter. Cover with lattice crust or use graham cracker crumbs and sprinkle with sugar and cinnamon. Bake at 400° oven 50 to 60 minutes. Cool.

*Gay Herrick*

# STRAWBERRY-BANANA PIE

**3 c. chopped fresh or frozen rhubarb (1/2 inch pieces)**
**1 c. water**
**1 (6 oz.) pkg. strawberry flavored gelatin**
**1 c. sliced fresh or frozen strawberries**
**1 env. whipped topping mix**
**1 (9 inch) graham cracker crust**
**Whole fresh strawberries**

In a saucepan, bring rhubarb and water to a boil; remove from heat. Add gelatin and stir until dissolved; cool. Stir in sliced strawberries; chill until it begins to thicken. Prepare whipped topping according to directions; fold half into rhubarb mixture. Pour into crust. Chill 2 hours or until firm. Top with remaining whipped topping and whole strawberries.

*Ruth Culler*

# WEIGHT WATCHER'S STRAWBERRY PIE

**4 c. berries**
**1 sm. size cook and serve vanilla pudding mix**
**1 sm. box sugar free strawberry Jello**

Put the berries in a glass pie plate; cut them up a little. Cook the vanilla pudding using water instead of the milk; stir in the dry Jello. When it is getting thick, pour over the berries. Serves 4. *Equals 1 point.*

*Dorothy Waterson*

# EASY SUGAR CREAM PIE

**1/2 c. flour**
**1 c. sugar**
**2/3 c. brown sugar**
**1/2 tsp. salt**
**1 c. boiling water**

Stir and dissolve by stirring mix, 1 cup of Milnot canned milk, and teaspoon vanilla. Bake at 350° for 50 minutes. Yield: 1 (9 inch) pie.

*Given to me from Mom Egolf.*

*Sharon Whan*

# SWEET POTATO PIE

**Pastry for 1 crust pie**
**1 to 1 1/2 c. sugar**
**3 eggs**
**1 to 1 1/2 c. mashed sweet potato**
**1 tsp. vanilla flavoring**
**1 stick butter**
**1 sm. can evaporated milk (2/3 c.)**

Cream eggs and sugar. Add sweet potato, vanilla and salted butter. Last, add milk. Mix well. Put in unbaked pie shell. Bake for 1 hour at 350°. Makes 2 (8 inch) pies or 1 (9 inch) deep dish pie.

*Christy Coons*

# ZUCCHINI PIE

**3 eggs**
**1 1/4 c. sugar**
**2 tbsp. flour**
**2 tsp. lemon juice**
**1/2 stick butter or margarine, melted**
**2 tsp. coconut oil**
**1 c. grated raw zucchini**
**1 (9 inch) pie shell, unbaked**

Beat eggs. Mix sugar and flour and add to egg. Add margarine, flavorings and zucchini; mix and put in pie shell. Bake at 350° for 45 to 50 minutes.

*Joe Finn*

# BANANA PUDDING

**1 c. white sugar**
**1/3 c. flour**
**Dash of salt**
**2 c. milk**
**2 eggs**
**1 tsp. vanilla**
**2 or 3 bananas**
**Graham cracker crumbs**

Mix sugar, flour and salt in heavy pan. Add 1 cup of milk, and stir. Beat eggs by hand in small bowl and add 1 cup of milk. Mix well and add to sugar, flour and milk. Stir and cook until thickened over medium heat, stirring constantly so that it doesn't stick or burn. Cool and add vanilla. Pour 1/2 of pudding in serving dish; slice banana on top of pudding then a thin layer of graham crackers. Pour the rest of the pudding on top of graham crackers, rest of bananas and top with another layer of graham crackers.

*Gay Herrick*

# BREAD PUDDING

**4 eggs**
**2 c. milk**
**1/2 c. sugar**
**1 tsp. vanilla**
**2 or 3 slices bread, broken into pieces**
**Cinnamon**

Mix first 4 ingredients in blender. Pour over bread that has been placed in a glass baking bowl. Top with cinnamon. Bake at 275 to 300° until knife inserted comes out clean.

*Lisa Myers*

# OLD-FASHIONED BREAD PUDDING

**6 slices white bread, crusts removed**
**2 tbsp. reduced-calorie margarine, melted**
**Sugar substitute to equal 3/4 c. sugar, divided**
**1 tsp. ground cinnamon**
**1/2 c. raisins**
**Vegetable cooking spray**
**4 eggs, lightly beaten**
**2 c. skim milk**
**1 tsp. vanilla extract**

Brush bread lightly with melted margarine; sprinkle evenly with 1/3 of the sugar substitute and cinnamon. Cut bread slices into quarters. Layer bread and raisins in a 1 1/2-quart casserole coated with cooking spray. Combine eggs, milk, vanilla, and remaining 2/3 of sugar substitute; pour over bread and raisins in dish. Place dish in baking pan containing 1 inch hot water. Bake at 350° for 55 minutes to 1 hour or until a knife inserted in center comes out clean. Serve warm or chilled. Yield: 8 servings.

*Violet Wallace*

# PISTACHIO PUDDING DESSERT

**1ST LAYER:**

**1 c. flour**
**1 stick melted butter**
**1/2 c. nuts, chopped fine (more if desired)**

**2ND LAYER:**

**1 c. powdered sugar**
**1 (8 oz.) pkg. cream cheese, softened**
**1 c. Cool Whip**

**3RD LAYER:**

**3 c. milk**
**2 boxes instant pudding (any flavor you desire)**

**4TH LAYER:**

**Remaining Cool Whip**
**A few chopped nuts**

Stir together ingredients for 1st layer and press into bottom of 9 x 13 inch pan and bake at 375° for 15 minutes. Let cool. Mix ingredients for 2nd layer and put on top of cooled 1st layer. Mix ingredients for 3rd layer and put on top of 2nd layer. Frost top with remaining Cool Whip and garnish with a few chopped nuts (if desired). Can grate 1 almond Hershey bar on top (optional) or chocolate shavings and sprinkles.

*Mary Liberty*
*Kay Zeisloft*

# DATE PUDDING

| | |
|---|---|
| **2 c. brown sugar** | **1 c. milk** |
| **3 c. boiling water** | **2 c. flour** |
| **Chunks of butter or oleo** | **4 tsp. baking powder** |
| **1 c. brown sugar** | **1 c. chopped dates** |
| **2 tbsp. butter or margarine** | **½ c. milk** |

Grease a large low baking pan well with butter. Make a sauce of 2 cups brown sugar, 3 cups boiling water and a chunk of butter. Boil this for 3 minutes and pour into baking pan. Cream 1 cup brown sugar, 2 tablespoons butter. Add 1 cup milk alternately with 2 cups flour and 4 teaspoons baking powder. Then add 1 cup chopped dates and ½ cup nuts. Drop by spoonsful into hot syrup. Bake until top is browned, about 45 minutes. Cool and serve with Cool Whip.

*Naomi Heitz*

# MOM'S NUT PUDDING

Combine 2 cups water, 1 ½ cups brown sugar and 1 tablespoon butter. Bring to boil and boil 3 minutes. Pour syrup in greased baking dish, 8 x 8 inches. Mix 1 cup brown sugar, 2 cups flour, 4 teaspoons baking powder, 2 teaspoons melted butter, 1 cup milk and 1 cup nuts. Drop by spoonfuls over syrup. Bake about 30 minutes in 375° oven. Serve with whipped cream if desired.

*Marjorie Zeisloft*

# RICE PUDDING

| | |
|---|---|
| **1 c. rice** | **3 heaping tbsp. cornstarch** |
| **1 tsp. salt** | **2 eggs** |
| **2 c. water** | **3 tbsp. cocoa** |
| **5 c. milk** | **1 tsp. vanilla** |
| **1 c. granulated sugar** | |

Combine the rice, salt and water. Let this boil slowly in a covered saucepan for 14 minutes. Turn it off. Stir and leave covered for 10 minutes. Combine the balance ingredients using a mixer. Then when well blended, add to the rice, etc. Boil this for 2 minutes, stirring frequently. Let cool, and chill.

P.S. When boiling the combined mixture for the 2 minutes, watch; it spatters!

*Gailanna Knox*

# DIRT PUDDING

**2 (3 ½ oz.) pkgs. vanilla instant pudding**
**1 pkg. Oreo cookies**
**1 (8 oz.) pkg. cream cheese**
**½ stick margarine**
**½ c. powdered sugar**
**1 (12 or 16 oz.) ctn. Cool Whip**

Crunch Oreo cookies. Line bottom of large pan with half of the crushed cookies. Cream together margarine, powdered sugar and cream cheese. Mix vanilla pudding as directed on the box and add to cream cheese mixture. Add Cool Whip. Pour over cookie mixture. Use the rest of the crushed cookies to put on the top of the cream cheese mixture.

*Jan Myers*

# Meat & Sandwiches

CHICKEN CACCIATORE

1/2 tsp. garlic
1 tbsp. Italian seasoning
pepper 2 cans tomato soup
1 can water
Spaghetti noodles

in a crock pot. Mix onion, pepper, salt, soup,and water. Pour over the chicken; medium or high setting. Serve over spa-
ith Parmesan cheese.

Hanna Krueger

KEN 'N' CHEESE CASSEROLE

hicken 1/4 c. sour cream
3/4 c. shredded cheddar cheese
on soup
& carrots 1/4 c. Parmesan cheese
lk 2 tbsp. parsley flakes
Salt to taste

lles; drain and add the peas and carrots en thawed. In a separate bowl mix all edients (reserving 1/4 cup of the cheddar ith the and vegetables. Place cheese on top. ubbly.

CHICKEN DIVAN

| | |
|---|---|
| 2 (10 oz.) pkgs. frozen broccoli | 1 tsp. lemon juice |
| 2 c. sliced chicken | 1/2 tsp. curry powder |
| 1 c. mayonnaise or salad dressing | 1/2 c. sharp cheese |
| 2 cans cream of chicken soup | 1/2 c. soft bread crumbs |
| | 1 tsp. butter or margarine |

ook broccoli in water; drain. Arrange in greased baking Bake at 350

Laurie Bruun

CHICKEN ENCHILADAS

| | |
|---|---|
| 3 chicken breasts | 1/4 c. diced onio |
| 1 c. shredded cheddar cheese | 8 oz. sour cream |
| 1 doz. corn tortillas | 1 c. shredded Mo cheese |
| 1 pkg. enchilada mix | Guacamole |
| 1/4 c. oil | |

one tortilla at a time in oil, 3 to 5 seconds until tortilla and soften other side. Drain on paper towe enchilada sauce mix according to package direction some sauce in bottom of baking dish. Dip to enchilada sauce; add chicken mixture and roll ti remaining sauce over enchiladas and top with cheese. Bake at 350 degrees for 20 minutes.

## BARBECUED MEATBALLS

**2 lbs. ground beef**
**½ c. milk**
**1 c. quick oats**
**½ c. chopped onion**
**1 egg**
**½ tsp. garlic powder**
**1 tsp. salt**
**¼ tsp. pepper**
**1 tsp. chili powder**

**SAUCE:**

**1 c. ketchup**
**¾ c. brown sugar**
**¼ tsp. garlic powder**
**¼ c. chopped onion**
**1 tbsp. Liquid Smoke**

Mix all ingredients together. Shape into walnut size meatballs. Place in a 13 x 9 inch baking pan. No need to brown first. Make sauce by combining sauce ingredients. Stir sauce until sugar is dissolved. Pour over meatballs and bake for 1 hour at 350°.

*Mary Kay Hursh*

## BBQ PORK STEAK

**Onions, sliced (optional)**
**3 lg. pork steaks**
**¾ c. catsup**
**¾ c. water**
**½ tsp. pepper**
**½ tsp. salt**
**½ tsp. chili powder**
**1 tsp. paprika**
**2 tbsp. Worcestershire sauce**

Mix together all the ingredients and pour over the pork steak. Bake 2 hours. Remove cover for the last 15 minutes of baking time.

*Lisa Myers*

## BAR-B-Q- RIBS

**1 c. ketchup**
**1 can mushroom soup**
**½ chopped onion**
**1 tbsp. Worcestershire sauce**
**Country ribs**

Mix ingredients together. Pour over country ribs. Bake at 375° for 2 hours. To be sure ribs are really tender, boil in water on top of stove for ½ to 1 hour before baking.

*Carolyn Trubey*

# BASIC MEAT LOAF

(Weight Watchers)

| | |
|---|---|
| **1 ½ lbs. ground beef** | **1 egg** |
| **1 c. tomato sauce** | **Salt to taste** |
| **¾ c. quick oats, uncooked** | **Pepper to taste** |
| **½ c. chopped onion** | |

Preheat oven to 350°, combine all ingredients, mix well, shape into loaf. Bake 1 ¼ hours. Serves 6. *Each serving: 6 points.*

*Dorothy Waterson*

# BEEF STROGANOFF

| | |
|---|---|
| **Sirloin or rib-eye, cut in strips** | **1 or 2 cans mushrooms** |
| **Flour, salt and pepper** | **1 pt. sour cream** |
| **1 med. onion** | |

Brown meat in skillet. Add onion and brown. Add mushrooms. Add water to make runny. Cook in covered pan in oven 1 hour at 350°. Add sour cream. Serve over rice.

*Donna Rosenberry*

# CHICKEN CASSEROLE

| | |
|---|---|
| **1 chicken, or 6 to 8 chicken breasts** | **1 (8 oz.) ctn. sour cream** |
| **2 cans cream of chicken soup, undiluted** | **2 c. crushed Ritz crackers** |
| | **2 tsp. poppy seeds** |
| | **1 ½ c. butter or oleo, melted** |

Cook chicken and cut into bite-size pieces. Combine soup and sour cream; add chicken, making sure all pieces are coated. Put into a 9 x 13 inch casserole pan. Add crackers to melted butter and mix well. Spread over chicken and sprinkle with poppy seeds. Bake at 350° for 30 to 40 minutes.

*Thersa Smith*

# CHICKEN CORDON BLEU

| | |
|---|---|
| **6 boned chicken breasts** | **1 c. fine cracker crumbs** |
| **6 thin slices ham** | **1 tsp. salt** |
| **6 thin slices Swiss cheese** | **1 tsp. paprika** |
| **1 stick butter** | **1 tsp. pepper** |

Flatten chicken breasts. Place a slice of cheese and a slice of ham on each breast. Roll up and secure with toothpicks. Roll chicken in melted butter, then in bread crumbs. Place in buttered baking dish and refrigerate at least 4 hours. Bake uncovered for 40 minutes at 400°.

*Gwen Garman*

## CHICKEN STRIPS

**1 egg**
**1 tbsp. water**
**1 c. tortilla chips (regular or Nacho)**
**½ pkg. herb and red pepper soup mix (Lipton)**
**1 tbsp. melted butter or margarine**
**10 to 12 strips chicken breast**

Mix egg and water in large plastic baggie. Cut chicken breasts into 10 to 12 strips. Place strips into bag and coat with egg/water mixture. Crush 1 cup regular tortilla chips with soup mix and roll strips through mixture. Place strips on cookie sheet and drizzle melted butter over chicken. Bake at 400° for 15 minutes. (You may substitute Nacho cheese tortilla chips for the regular chips and soup mix.)

*Diana Meschberger*

## CRISPY CHICKEN

**1 ½ c. crisp rice cereal, coarsely crushed**
**2 tbsp. all-purpose flour**
**½ tsp. salt**
**¼ tsp. dried thyme**
**¼ tsp. poultry seasoning**
**¼ c. butter or margarine, melted**
**4 boneless, skinless chicken breast halves (about 1 lb.)**

In a shallow bowl, combine cereal, flour and seasonings. Place butter in another bowl. Dip chicken in butter, then into cereal mixture. Place in a greased 11 x 7 x 2 inch baking pan. Drizzle with remaining butter. Bake, uncovered, at 400° for 20 to 25 minutes or until juices run clear. Yield: 4 servings.

*Christy Weber*

## CIDER PORK CHOPS

**3 tbsp. flour**
**½ tsp. pepper**
**¼ tsp. salt**
**4 lean pork chops**
**2 tsp. vegetable oil**
**½ c. cider vinegar**
**1 tbsp. cider vinegar**
**1 tsp. lemon juice**

In a gallon resealable plastic baggie, combine the flour, salt and pepper. One at a time add the pork chops; shake to coat. In a skillet heat the oil; saute the pork chops until lightly browned, 2 to 3 minutes on each side. Reduce the heat, and add the ½ cup vinegar. Simmer until the chops are done, 15 to 20 minutes. With a slotted spoon, remove chops, and add the vinegar and juice to the pan drippings. Bring to boil; stir occasionally until slightly thickened, about 5 minutes. Spoon over chops. Each chop is 231 calories.

*Dorothy Waterson*

# COCKTAIL MEATBALLS

| | |
|---|---|
| **2 lbs. ground beef** | **2 eggs** |
| **1 c. cornflake crumbs** | **2 tbsp. soy sauce** |
| **1/3 c. dry parsley flakes** | **1 tsp. pepper** |
| **1/2 tbsp. garlic powder** | **1/3 c. catsup** |
| **2 tbsp. onion flakes** | |

Combine all ingredients and shape into small balls; arrange in a 9 x 13 inch pan.

**SAUCE RECIPE:**

| | |
|---|---|
| **1 lb. jelled cranberry sauce** | **2 tbsp. brown sugar** |
| **1 (12 oz.) bottle chili sauce** | **1 tbsp. lemon juice** |

Combine in saucepan and heat until melted. Pour over meatballs. Bake at 350° for 30 to 40 minutes.

*Becky Young*

# EASY BEEF POT PIE

| | |
|---|---|
| **2 tubes crescent rolls** | **1 lg. can Dinty Moore beef stew** |

Arrange 1 tube of biscuits in 9 inch pie pan like you would a pie crust. Bake according to directions until light golden brown. Remove from oven and fill with can of beef stew. Arrange second tube of biscuits on top of stew. Bake until biscuits on top are light golden brown, approximately 30 minutes at 350°.

*Gwen Garman*

# FIESTA PORK CHOPS

| | |
|---|---|
| **4 (3/4 inch thick) pork chops** | **1 (8 oz.) can tomato sauce** |
| **1 tbsp. vegetable oil** | **2 tomatoes, chopped** |
| **1 (6.8 oz.) pkg. Rice-a-Roni or Spanish rice** | **1 med. onion, chopped** |
| **2 tbsp. margarine or butter** | **1 to 2 jalapeno peppers, chopped** |

In large skillet, brown chops in oil. Drain; set aside. In same skillet, combine rice-vermicelli mix and margarine. Saute over medium heat, stirring frequently until vermicelli is golden brown. Stir in 2 cups water, special seasonings and remaining ingredients. Layer chops over rice; bring to a boil. Cover; reduce heat. Simmer 30 minutes or until liquid is absorbed and chops are tender. Yields 4 servings.

*Christy Coons*

## GOLDEN CHICKEN NUGGETS

**4 lg. chicken breast halves, skinned and boned**
**1 tsp. salt**
**1 c. fine dry bread crumbs**
**1/2 tsp. dried basil**
**1/2 tsp. dried thyme**
**1/4 c. freshly grated Parmesan cheese**
**1/2 c. (1 stick) butter**

Preheat oven to 400°. Cut chicken into 1 inch pieces. Mix salt, bread crumbs, basil, thyme and Parmesan in medium-size bowl. Melt butter in small saucepan. Dip chicken pieces into melted butter, then roll in crumb mixture. Place chicken in 9 x 13 inch baking dish. Bake at 400° for 10 minutes. Serves 8 to 12. Preparation: 30 minutes.

*Joyce Bradley*

## HAM BALLS

**1 lb. ham, ground**
**1 lb. pork, ground**
**2 eggs**
**1 c. bread crumbs**
**1 c. milk**
**1 sm. onion**

Form in balls and brown in skillet. Put in oven 20 minutes at 400°. Then cover with syrup and continue another 30 minutes at 325°.

**SYRUP:**

**1 c. brown sugar**
**1 tsp. dry mustard**
**1/3 c. vinegar**
**1/2 c. water**

*Hilma Culler*

## HOLIDAY HAM BALL

**3 c. Bisquick**
**1 1/2 c. finely chopped fully cooked ham**
**4 c. shredded cheddar cheese (16 oz.)**
**2 tsp. prepared spicy mustard**
**2/3 c. milk**
**1/2 c. grated Parmesan cheese**
**2 tbsp. parsley flakes**

Heat oven to 350°. Lightly grease jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Mix all ingredients thoroughly. Shape mixture into 1 inch balls. Place about 2 inches apart in pan. Bake 20 to 25 minutes or until brown. Immediately remove from pan. Serve warm.

*Bette Smith*

# LITTLE CRANBERRY MEAT LOAVES

- **1 lb. ground beef**
- **1 c. cooked rice**
- **1/2 c. tomato juice**
- **1 egg, slightly beaten**
- **1/4 c. chopped onion**
- **1 tbsp. Kitchen Bouquet**
- **1 1/2 tsp. salt**
- **1 (1 lb.) can whole cranberry sauce (2 c.)**
- **1/3 c. sugar**
- **1 tbsp. lemon juice**

Combine meat with rice, tomato juice, egg, onion, Kitchen Bouquet and salt. Mix thoroughly. Shape meat mixture into 5 individual loaves. Space evenly apart in 13 x 9 x 2 inch baking pan. Combine cranberry sauce, brown sugar and lemon juice. Spoon over loaves. Bake at 350° for 40 minutes. Remove meat to warm serving platter and spoon sauce from pan over top. Makes 5 or more servings.

*Hazel Norton*

# MEATBALLS

- **2 lbs. lean ground beef**
- **1 lb. bulk pork sausage**
- **1 (5 oz.) can evaporated milk**
- **2 c. old-fashioned oats**
- **1/2 tsp. pepper**
- **2 tsp. chili powder**
- **1/2 tsp. garlic powder**
- **2 to 3 tsp. salt**
- **2 eggs**
- **1/2 c. chopped onions**

**SAUCE:**

If you like sauce, double this recipe:

- **2 c. catsup**
- **1 1/2 c. brown sugar**
- **1 tsp. Liquid Smoke**
- **1 tsp. garlic powder**
- **1/2 c. chopped onion**

Mix all meatball ingredients together; shape into small 1 inch diameter balls. Place in baking pan in single layers. Combine sauce ingredients and pour over meatballs. Bake at 350° for 1 hour. Yields 9 dozen meatballs.

*Iris Ramer*

# MEATBALLS

**1 1/2 lbs. ground beef**
**1 c. bread**
**1 c. milk**
**1 egg**
**1/4 tsp. pepper**
**1 tsp. Worcestershire sauce**
**2 tbsp. minced onion**
**1 c. rice**

**SAUCE:**

**1 c. ketchup**
**6 tbsp. brown sugar**
**2 tbsp. mustard**
**1/2 tsp. salt**
**1 c. water**

Add above ingredients to make meatballs. Shape into size of walnuts. Make sauce and pour over meatballs. Bake for 1 hour 15 minutes at 300°.

*Deb Steury*

# MEATBALLS

**1 beaten egg**
**3/4 c. soft bread crumbs**
**1/2 c. chopped toasted almonds**
**2 tbsp. snipped dried cranberries**
**2 tbsp. chopped onion**
**1/2 tsp. ground cloves**
**1/2 lb. raw chicken or turkey**
**1/2 lb. ground pork**
**3/4 c. ketchup**
**1 (8 oz.) can jelled cranberry sauce**
**1 tbsp. dry mustard**

Combine ingredients, mix well, shape into 30 meatballs. Place in nonstick spray coating pan. Bake at 350° for 15 to 18 minutes. In 10 inch skillet stir together ketchup, cranberry sauce, vinegar and dry mustard; transfer all to crockpot. Cook 30 minutes to 2 hours.

*Linda Zulch*

# MEAT LOAF

**2 lbs. lean ground chuck**
**1/2 c. skim milk**
**2 eggs**
**1/4 c. diced onion or 2 tsp. minced onion**
**2 tsp. salt**
**1/4 to 1/2 tsp. pepper**
**1/4 c. catsup**
**4 to 5 slices bread**

Preheat oven to 350°. In a large mixing bowl, combine all ingredients except bread. Mix together thoroughly using hands. With dry hands, crumble bread by rubbing piece together between hands. Mix into meat loaf until firm mixture. Pat into oval ball and place in roaster with cover. Put about 1 inch of water in roaster. Smear catsup on top of meat loaf. Bake roughly 1 1/2 hours.

*Deb Norton*

## 5 POUND MEATLOAF

**5 lbs. lean ground beef**
**1 lg. onion, diced**
**1 tsp. salt**
**½ tsp. pepper**
**4 eggs**
**2 cans cream of mushroom soup or tomato soup**
**½ lb. saltine crackers, crumbed**

Mix all ingredients well; put in large roaster. Bake at 350° until done. Large onion may be sliced and put on top of meatloaf while baking.

*Gay Herrick*

## MENNONITE CHICKEN

**3 lg. chicken breasts, boiled and cut into chunks**
**2 cans cream of chicken soup**
**1 c. milk**
**1 c. sour cream**

Mix together and pour into casserole dish.

Then mix:

**1 c. chicken broth**
**½ c. melted margarine**
**1 sm. box stuffing mix**

Put dressing mixture on top of chicken mixture. Bake at 325° for 1 hour.

*Pam Norton*

## MEXICAN CHICKEN

**4 oz. rice, uncooked**
**2 c. water**
**2 pkgs. taco seasoning**
**4 (4 oz.) chicken breasts**
**2 c. sliced onions**
**Dash garlic powder**

Spray a 2 quart casserole with nonstick cooking spray. Place rice on bottom. Mix 1 package seasoning with water, and pour over rice. Top with onions and chicken. Sprinkle remaining seasoning packet on top. Cover and bake 1 hour at 350° or cover and microwave 35 minutes.

*Roxanne Walter*

## NO PEEK BEEF

### (Crockpot)

**2 lbs. stew meat**
**1 (1 ¾ oz.) env. onion soup**
**1 (10 ½ oz.) can mushroom soup**
**4 (4 oz.) cans mushrooms**
**½ c. water**

Put all in crockpot on Low and cook 8 to 12 hours (no peeking). Serve over rice or noodles.

*Maggie Ford*

# ORANGE PORK CHOPS

**6 thick pork chops**
**4 tbsp. brown sugar**
**1/2 tsp. cinnamon**
**3 whole cloves**
**1 tsp. salt**
**1 tsp. prepared mustard**
**1/4 c. catsup**
**1 tbsp. vinegar**
**1 (11 oz.) can mandarin oranges**

Brown pork chops on both sides. Drain oranges, saving juice. Combine 1/2 cup juice with remaining ingredients and pour over the pork chops. Cover and simmer gently 45 minutes.

*Gay Herrick*

# OVEN-FRIED CHICKEN

**1 c. crushed cornflakes cereal**
**1/4 tsp. paprika**
**1/4 tsp. onion powder**
**1/4 tsp. garlic powder**
**1/4 tsp. curry powder**
**4 (4 oz.) skinned chicken breast halves**
**4 tsp. skim milk**
**Vegetable cooking spray**

Combine first 5 ingredients in a shallow dish. Dip chicken in milk, and dredge in cereal mixture. Place chicken in a small baking dish coated with cooking spray. Bake at 350° for 20 to 30 minutes or until lightly browned. Yield: 4 servings.

*Violet Wallace*

# OVEN-FRIED FISH

**1/2 c. crushed cornflakes cereal**
**1/2 tsp. celery salt**
**1/8 tsp. onion powder**
**1/8 tsp. paprika**
**Dash of pepper**
**1 lb. catfish or other fish fillets**
**1 tbsp. plus 1 tsp. skim milk**
**Vegetable cooking spray**

Combine first 5 ingredients in a shallow dish. Dip fillets in milk; dredge in cereal mixture. Place fillets in a baking dish coated with cooking spray. Bake at 350° for 25 minutes or until fish is lightly browned and flakes easily when tested with a fork. Yield: 6 servings.

*Violet Wallace*

# OVEN PORK CHOPS

**4 lg. pork chops**
**2 tbsp. vegetable oil**
**2 lg. potatoes, peeled and sliced about 1/4 inch thick**
**Pepper**
**1 c. chopped onion**
**1 can cream of mushroom soup**

Preheat oven to 325°. In a heavy skillet, brown the pork chops on both sides in the vegetable oil, a minute or two per side. Reserve drippings. Place the chops in a lightly greased, shallow casserole large enough to hold them without overlapping. Layer on the potatoes and sprinkle them with pepper, then chopped onion. Add the soup, undiluted. Pour drippings from frying pan over the top. Cover and bake 30 minutes. Raise oven temperature to 350°. Bake 30 minutes more. Remove cover for the last 10 minutes for crustier chops. Serves 4.

*Juanita Rhodes*

# PARMESAN CHICKEN

**1 c. Miracle Whip**
**1/2 c. Kraft grated Parmesan cheese**
**2 tsp. dried oregano leaves**
**4 chicken breast halves**

Mix all ingredients together (except chicken). Place chicken into a 13 x 9 inch baking dish. Spread salad dressing mixture over top of chicken. Bake at 365° for 40 to 45 minutes.

*Rosemary Henderson*

# OVEN-FRIED PARMESAN CHICKEN

**1 c. cracker crumbs**
**1/3 c. grated Parmesan cheese**
**1 tbsp. dried parsley flakes**
**1 tsp. salt**
**1/8 tsp. pepper**
**1/8 tsp. garlic powder**
**1/8 tsp. paprika**
**1 (2 1/2 to 3 lb.) broiler-fryer chicken, cut into eights and skinned**
**1/2 c. butter or margarine, melted**

Preheat the over to 350°. In a large bowl, combine the cracker crumbs, Parmesan, parsley flakes, salt, pepper, garlic powder, and paprika; stir well. Rinse the chicken under cold water and pat dry. Dip the chicken pieces in the melted butter, then dredge in the cracker crumb mixture. Place the chicken in a 9 x 13 inch baking pan that has been coated with nonstick vegetable spray. Bake for 1 1/4 hours, or until chicken is fork tender and no pink remains. Yield: about 4 servings.

Note: You don't have to skin the chicken if you prefer not to—but it's a help in cutting down on fat. And, if you'd rather, use just your favorite chicken parts instead of a whole chicken. If you'd like to try other seasonings, go ahead—just add them to the crumb mixture. OOH it's so GOOD!!

*Compliments of the North Carolina Department of Agriculture.*

*Juanita Rhodes*

# PEPPER STEAK

**1 (2 lb.) sirloin steak**
**2 tbsp. oil**
**½ tsp. salt**
**½ tsp. pepper**
**½ tsp. garlic powder**
**1 c. celery, diced**
**½ c. onion, chopped**
**1 can beef broth**
**2 tbsp. cornstarch**
**¼ c. water**
**2 tsp. soy sauce**

Cut meat into slices. Heat oil in large skillet and add beef. Cook over high heat until meat is brown. Add seasonings, vegetables, and beef broth. Cook on low heat 10 minutes. Blend cornstarch, soy sauce and water. Stir into meat mixture. Cook until slightly thickened. Serve with rice or chow mein noodles or both. Mashed potatoes goes with this also.

*Susan Boyle*

# POPPY SEED CHICKEN

**1 chicken, cooked and deboned**
**1 can cream of mushroom soup**
**1 (8 oz.) ctn. sour cream**
**1 can mushrooms**
**1 stick butter**
**1 tbsp. poppy seed**

Combine all the above ingredients. Top with 1 tube Ritz cracker crumbs mixed with ¼ cup melted butter.

*Gwen Garman*

# PORK CHOPS

**8 to 10 pork chops**
**2 c. uncooked regular rice (not instant)**
**2 cans condensed French onion soup (no water)**
**1 (4 oz.) can sliced mushrooms**
**1 lg. onion, chopped**
**2 stalks celery, diced**
**1 lg. green pepper, diced**

Mix uncooked rice, onion soup, mushrooms, onion, green pepper and celery. Place in casserole dish; place pork chops over rice mixture and salt and pepper meat. Bake at 350° for 1 ½ hours with lid and uncover and cook for an additional 20 minutes.

*Delora Kilgore*

# PORK CHOPS ADOBE

**4 (4 oz.) boneless center-cut pork loin chops, about 3/4 inch thick, trimmed**
**1/2 c. bread crumbs**
**1/2 tsp. garlic salt**
**1/2 tsp. black pepper**
**1/2 tsp. dried oregano**
**1/2 tsp. turmeric**
**2 tbsp. flour**
**1 egg white, lightly beaten**

Preheat oven to 375°. In a large pot, combine pork chops and enough water to cover. Bring mixture to a boil over high heat. Reduce heat to low and simmer 10 minutes. While pork chops are simmering, on a sheet of waxed paper, combine bread crumbs, garlic, salt, pepper, oregano and turmeric. Mix well. Drain pork chops and pat dry. Dredge in flour; dip into egg whites, allowing any excess to drip back into bowl. Dredge in bread crumbs mix, patting so crumbs adhere. Place pork chops in a medium baking dish. Cover; bake, turning once until tender, 30 minutes.

*Rosemary Henderson*

# PORK TENDERLOIN

**1 lb. fresh pork tenderloin, cut into 8 (1 inch) pieces**
**2 tsp. lemon pepper**
**2 tbsp. butter or margarine**
**6 tsp. lemon juice**
**1 tbsp. Worcestershire sauce**
**1 tsp. Dijon mustard**
**1 tbsp. fresh minced parsley**

Sprinkle lemon pepper over the 8 slices of tenderloin. Let set up 15 to 30 minutes. Heat butter in heavy skillet and cook tenderloin for 3 or 4 minutes on each side. Remove to a warm serving platter. Add lemon juice, Worcestershire sauce, Dijon mustard to dropping in the skillet and heat. Pour over meat; sprinkle with parsley. Yield: 4 servings.

*Jean Norton*

# SPICY PORK CHOPS

**1/2 c. flour**
**1 1/2 tsp. garlic powder**
**1 1/2 tsp. ground mustard**
**1 1/2 tsp. paprika**
**1/2 tsp. ground ginger**
**1/8 tsp. dried oregano**
**1/8 tsp. dried basil**
**1/8 tsp. salt (optional)**
**Pinch pepper**
**4 (3/4 inch thick) pork chops**
**1 to 2 tbsp. oil**
**1 c. catsup**
**1 c. water**
**1/4 c. packed brown sugar**

In a shallow dish, combine the first 10 ingredients; dredge pork chops on both sides. Place in a greased 13 x 9 inch baking dish. Combine catsup, water and brown sugar; pour over chops. Bake, uncovered, at 350° for 1 hour or until tender.

WITH FLOUR BROWN

*Cathy Culler*

# POTLUCK SPARERIBS

**6 lbs. pork spareribs**
**1 1/2 c. catsup**
**3/4 c. packed brown sugar**
**1/2 c. vinegar**
**1/2 c. honey**
**1/3 c. soy sauce**
**1 1/2 tsp. ground ginger**
**1 tsp. salt**
**3/4 tsp. ground mustard**
**1/2 tsp. garlic powder**
**1/4 tsp. pepper**

Cut ribs into serving size pieces; place with the meaty side up on racks in 2 greased 13 x 9 x 2 inch baking pans. Cover tightly with foil. Bake at 350° for 1 1/4 hours or until meat is tender. Drain; remove racks and return ribs to pans. Combine remaining ingredients; pour over ribs. Return to oven, uncovered, for 35 minutes or until sauce coats ribs, basting occasionally. Ribs can also be grilled over medium-hot coals for at least 35 minutes instead of baking. Yield: 12 servings.

*Virginia Norton*

# SALMONETTES

**1 (14 oz.) can salmon**
**1 egg**
**1/2 c. flour**

Mix together. Add 1 heaping teaspoon baking powder to 1/4 cup water. Beat until foamy; add to salmon mixture. Use small spoon and drop salmonettes into hot oil for frying. They cook quickly, so remove from oil as soon as they reach golden brown. Drain on paper towel and serve. You can use baked or flaked turkey or chicken, using enough to equal salmon.

*Pearl Terrell*

# SALMON PATTIES

**1 (1 lb.) can salmon (1/2 red, 1/2 pink)**
**1/4 c. thinly sliced celery**
**1 beaten egg**
**Dash pepper**
**1 c. Grape Nuts**
**1/2 c. mashed potatoes**
**2 tbsp. finely chopped onions**
**1 tsp. Worcestershire sauce**
**1/4 lb. sharp process cheese**
**Hot shortening**

Drain and flake salmon, removing skin. Combine salmon with ingredients omitting the Grape Nuts and cheese. Mix well. Shape mixture into 8 thin patties. Cut cheese into 4 slices to fit patties. Place slice of cheese on each of 4 patties, cover with remaining patties, seal edges. Coat well with cereal. Place in freezer for at least 1/2 hour. Cook in hot shortening over medium heat until golden brown, about 15 minutes, turning once.

*Bette Smith*

# SAUERKRAUT MEATBALLS

**1 c. brown sugar**
**1 c. white sugar**
**1/4 c. hot water**
**2 tbsp. vinegar**
**1 bottle Heinz chili sauce**
**1 (15 oz.) can sauerkraut**
**3/4 (or so) of 5 lb. bag precooked meatballs**

Combine all ingredients and cook in crockpot for several hours.

*Pam Manon*

# SCALLOPED CHICKEN

**1 pt. cooked, cut up chicken**
**1 pt. chicken broth**
**1 c. whole milk**
**1 tbsp. flour**
**2 tbsp. butter**
**1/4 tsp. pepper**
**1/2 tsp. salt**
**1/2 tsp. sage**
**1/2 c. cut up celery**
**6 crushed soda crackers**
**Bread crumbs**

Mix chicken, broth, milk, flour and butter together. Combine pepper, salt, sage, celery, crumbs together, then place in bottom of greased baking pan. Add chicken mixture. Top with bread crumbs. Bake at 375° until lightly browned, 5 to 10 minutes.

*Elizabeth Waldron*

# SMOKEY CITRUS KEBABS

**1 lb. pork tenderloins, cut into 3/4 inch cubes**
**1/3 c. smoky barbecue sauce**
**1/3 c. orange marmalade**
**2 tbsp. prepared horseradish**

Thread pork chops onto skewers (if using wooden skewers, soak in water for 30 minutes before using to prevent burning). Stir together remaining ingredients for basting sauce. Place kebabs over medium hot coals, brushing generously with basting sauce. Turn to brown evenly, brushing often with sauce, just until done, about 10 minutes. Serves 4.

*Marge Ellis*

## SPICY CHICKEN WINGS

**8 (4 lb.) bags frozen chicken wings**
**8 c. soy sauce**
**1/2 to 2 c. hot pepper sauce**
**(depends how hot you like it)**
**2 c. water**
**2 c. vegetable oil**
**3/4 c. cornstarch**
**8 tsp. ground ginger**
**4 tsp. minced garlic**

Place the frozen wings on baking sheets sprayed with nonstick cooking spray. Bake at 375° for 50 to 60 minutes. Combine the remaining ingredients in a saucepan; bring to boil, stirring occasionally. Boil for 2 minutes, or until thickened. Drain wings; transfer to a large roasting pan. Cover with sauce. Bake, uncovered, for 60 to 70 minutes, stirring occasionally. Yield: about 240 appetizers.

*Sharon Whan*

## SUMMER SAUSAGE

**5 lbs. hamburger**
**2 1/2 tsp. mustard seed**
**5 tsp. salt**
**2 1/2 tsp. cracked pepper**
**2 1/2 tsp. garlic salt**
**1/2 tsp. Liquid Smoke**

Mix all together. Put in bowl that seals well. Every day mix up. Fourth day mix up again and shape into rolls. Place rolls on pan with rack. Bake in center of oven for 8 hours at 150°. Cool and refrigerate.

*Pam Manon*

## SWEET AND SOUR PORK

**1 1/2 lbs. lean pork**
**1 (#2) can pineapple chunks**
**1/4 c. brown sugar**
**2 tbsp. cornstarch**
**1/4 c. vinegar**
**2 or 3 tbsp. soy sauce**
**1/2 tsp. salt**
**1 sm. green pepper, cut in strips**
**1/4 c. thinly sliced onions**

Brown pork in small amount of hot fat. Add 1/2 cup water; cover and simmer (do not boil) until tender, 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce and salt. Add to pork; cook and stir until gravy thickens. Add pineapple, green pepper and onion. Cook 2 or 3 minutes. Serve with hot fluffy rice. Makes 4 servings.

*Kay Findley*

# SWISS STEAK

**1 ½ lbs. lean round steak, trimmed and cut into 6 pieces**
**1 tbsp. reduced-calorie margarine, melted**
**1 (16 oz.) can stewed tomatoes, undrained**
**1 sm. onion, sliced**
**1 stalk celery, sliced**
**1 med. carrot, scraped and thinly sliced**
**1 tsp. Worcestershire sauce**
**1 tbsp. all-purpose flour**
**½ tsp. salt**
**¼ c. water**

Place each piece of steak between 2 sheets of heavy-duty plastic wrap, and flatten to ¼-inch thickness, using a meat mallet or rolling pin. Cook meat in margarine in a large skillet over medium heat until both sides are browned. Drain and pat dry with paper towels. Return meat to skillet; add stewed tomatoes and next 4 ingredients. Cover and cook over low heat 1 hour 15 minutes or until meat is tender. Transfer meat to a serving platter, and keep warm. Skim excess fat from tomato mixture. Combine flour and salt; add water, and stir until well blended. Stir into tomato mixture. Cook over medium heat 2 minutes or until thickened and bubbly, stirring frequently. Remove tomato mixture from heat; spoon over meat. Yield: 6 servings.

*Violet Wallace*

# BAR-B-Q BURGER

**1 lb. ground beef**
**½ c. chopped onions**
**¼ c. celery**
**1 (8 oz.) can tomato sauce**
**1 tbsp. vinegar**
**1 tbsp. sugar**
**1 ½ tbsp. Worcestershire sauce**
**1 tsp. salt**
**⅛ tsp. pepper**
**¼ c. green pepper, diced**
**Sm. amount of green hot pepper**

Serve on bun. Family size.

*Kay Luedtke*

# BEEF BARBECUE

**1 (2 ½ lb.) boneless beef brisket**
**½ c. vegetable oil**
**¼ c. vinegar**
**¼ c. minced onion**
**1 ½ tsp. salt**
**1 tsp. dried oregano**
**½ tsp. dry mustard**
**¼ tsp. cayenne pepper**
**½ c. water and 1 (18 oz.) bottle barbecue sauce**

Place brisket in large Dutch oven or soup kettle. Combine next 10 ingredients. Pour over brisket, add water, bring to boil. Reduce heat and simmer 4 to 5 hours or until meat is tender. Remove brisket and discard marinade. Shred meat; return to Dutch oven; add barbecue sauce. Cook until heated through, stirring frequently.

*Maggie Ford*

# BOLOGNA SANDWICH SPREAD

**1 lb. bologna**
**3 boiled eggs**
**2 tbsp. Sechler sweet pickle relish**
**2 soda crackers**
**Little chopped onion**
**Miracle Whip**

Grind "Cumberland Cap" bologna, eggs and crackers. Mix with relish and Miracle Whip dressing.

*Hilma Culler*

# GRANDMA HELEN'S SUNDAY NIGHT HOT DOGS

**4 hot dog buns**
**4 hot dogs**
**2/3 c. tomato juice**
**2/3 c. finely shredded cheddar cheese**

Split buns completely in half. Place on cookie sheet. Cut hot dogs in half lengthwise. Secure 1/2 hot dog to 1/2 bun by pushing toothpicks down through ends. Mix tomato juice and cheese; spoon over hot dogs. Place under broiler until cheese is melted (about 5 minutes). Remove toothpicks; serve.

*Phyllis Myers*

# HOT CHICKEN SANDWICHES

**1 lg. (50 oz.) can shredded chicken with broth**
**1/2 c. chopped onion and celery**
**1 c. sliced fresh mushrooms, or 1 (4 oz.) can mushrooms**
**1 clove garlic, minced**
**1 tbsp. fresh parsley, chopped, or 2 tsp. dry parsley**
**1/4 tsp. sage**
**1/2 tsp. pepper**
**1/2 to 1 c. water**
**1 beef bouillon cube**
**3 chicken bouillon cubes**

Saute onion, celery, mushrooms and garlic in 2 tablespoons butter or margarine for 5 to 7 minutes. Add sage, pepper, thyme and parsley to vegetables and mix. Then add chicken and mix. Dissolve bouillon cubes in the water and add to mixture. Bring to boil. Thicken with cornstarch and water until desired consistency.

*Sharon Whan*

## NEW YORK GOODRICH

- Salt
- 1 c. broccoli
- 1/2 c. cauliflower
- 2 tbsp. finely grated carrot
- 2 tbsp. finely grated red cabbage
- 2 tbsp. finely grated yellow squash
- 1/4 c. barbecued onions (see directions)
- 1 tbsp. mayonnaise
- 3 dill pickle chips
- 1/2 c. alfalfa sprouts
- 2 slices avocado
- Italian bread or French bread or hoagie bun or chapati or pita

Cut broccoli and cauliflower into small bite size pieces. Steam for 5 minutes or until vegetables are tender. Combine carrot, cabbage and squash. Prepared barbecued onions (2 teaspoons safflower oil), 1 small white onion, sliced, 1/2 tablespoon barbecue sauce. In small skillet, heat oil, add barbecue sauce and saute onion until thoroughly wilted. Heat bread in oven a few minutes to soften (not crisp). Spread with mayonnaise and fill with all ingredients. Serves 1.

*Andie Farnsworth*

## OLIVE-NUT SANDWICH FILLING

Mash 6 ounces of softened cream cheese with a fork, then add 1/2 cup mayonnaise. Mix well. (If you have forgotten to take the cream cheese out of the refrigerator ahead of time, pop it into the microwave for a few seconds.) Stir in 1/2 cup of chopped pecans, 1 cup salad olives, 2 tablespoons olive juice and a dash of pepper; no salt. Mix well. Refrigerate a few hours.

*Bette Smith*

## PICNIC HOT DOGS

- 10 lbs. ground beef
- 5 c. chopped onion
- 2 med. green peppers, chopped
- 1 gal. tomato juice
- 1/2 gal. tomato paste
- 2 1/2 c. chopped celery
- 1/3 c. dried parsley flakes
- 3 tbsp. salt
- 1/4 c. sugar
- 1 tbsp. pepper
- 1 tbsp. dried oregano
- 1 1/2 tsp. garlic powder
- 145 hot dogs and buns

In a large kettle, brown beef; drain. Add next 11 ingredients; bring to a boil. Reduce heat. Cover and simmer for 4 hours, stirring occasionally. Heat the hot dogs. Place in bun and top each about 1/4 cup sauce.

*Sharon Whan*

## SKILLET BARBECUED HAMBURGERS

**1 1/2 lbs. ground beef**
**1 med. onion**
**1 green pepper, chopped**
**Salt and pepper**
**1 tbsp. vinegar**
**1 tbsp. sugar**
**2 tbsp. mustard**
**1 c. ketchup**

Combine ground beef, onion, green pepper, salt and pepper and brown in skillet until crumbly. Add remaining ingredients and simmer 30 minutes. Serve on hot toasted buns.

*Juanita Rhodes*

## SLOPPY JOES

**4 1/2 lbs. ground beef**
**1 1/2 c. chopped onion**
**2 1/4 c. ketchup**
**3 tbsp. mustard**
**3 tbsp. Worcestershire**
**2 tbsp. vinegar**
**2 tbsp. brown sugar**
**1 tbsp. salt**
**1 tbsp. pepper**

Brown ground beef. Add onion. Cook until onions are tender; drain. Combine other ingredients and add to meat. Serves 18.

*Delora Kilgore*

## SLOPPY JOE UNDER A BUN

**1 1/2 lbs. ground beef**
**1 (15 1/2 oz.) can sloppy joe sauce**
**2 c. (8 oz.) shredded cheddar cheese**
**2 c. biscuit making mix**
**2 eggs, beaten**
**1 c. milk**
**1 tbsp. sesame seeds**

In a skillet, cook beef until no longer pink. Drain. Stir in sloppy joe sauce. Mix well. Transfer to a lightly greased 13 9 x 2 inch baking dish. Sprinkle with cheese. In a bowl combine biscuit mix, eggs and milk just until blended. Pour over cheese. Sprinkle with sesame seeds. Bake uncovered at 400° for 25 minutes or until golden brown. Yield: 8 servings.

*Juanita Rhodes*

## SOUP BURGERS

**2 lbs. hamburger**
**2 (10 1/2 oz.) cans alphabet vegetarian soup**

Brown and drain hamburger. Add soup until bubbly. Serve on buns with chips!!

*Mary Liberty*

## TANGY MEAT FOR BUNS

**1 can corned beef**
**1 c. chopped celery**
**1 tbsp. prepared mustard**
**2 tbsp. chopped onion**
**1 c. sour cream**
**6 slices chopped pickle**
**2 chopped hard-boiled eggs**
**Salt and pepper to taste**
**1 tbsp. salad dressing**

Mix. Spread on buns, wrap in foil and bake at 250° for 30 minutes.

*Bette Smith*

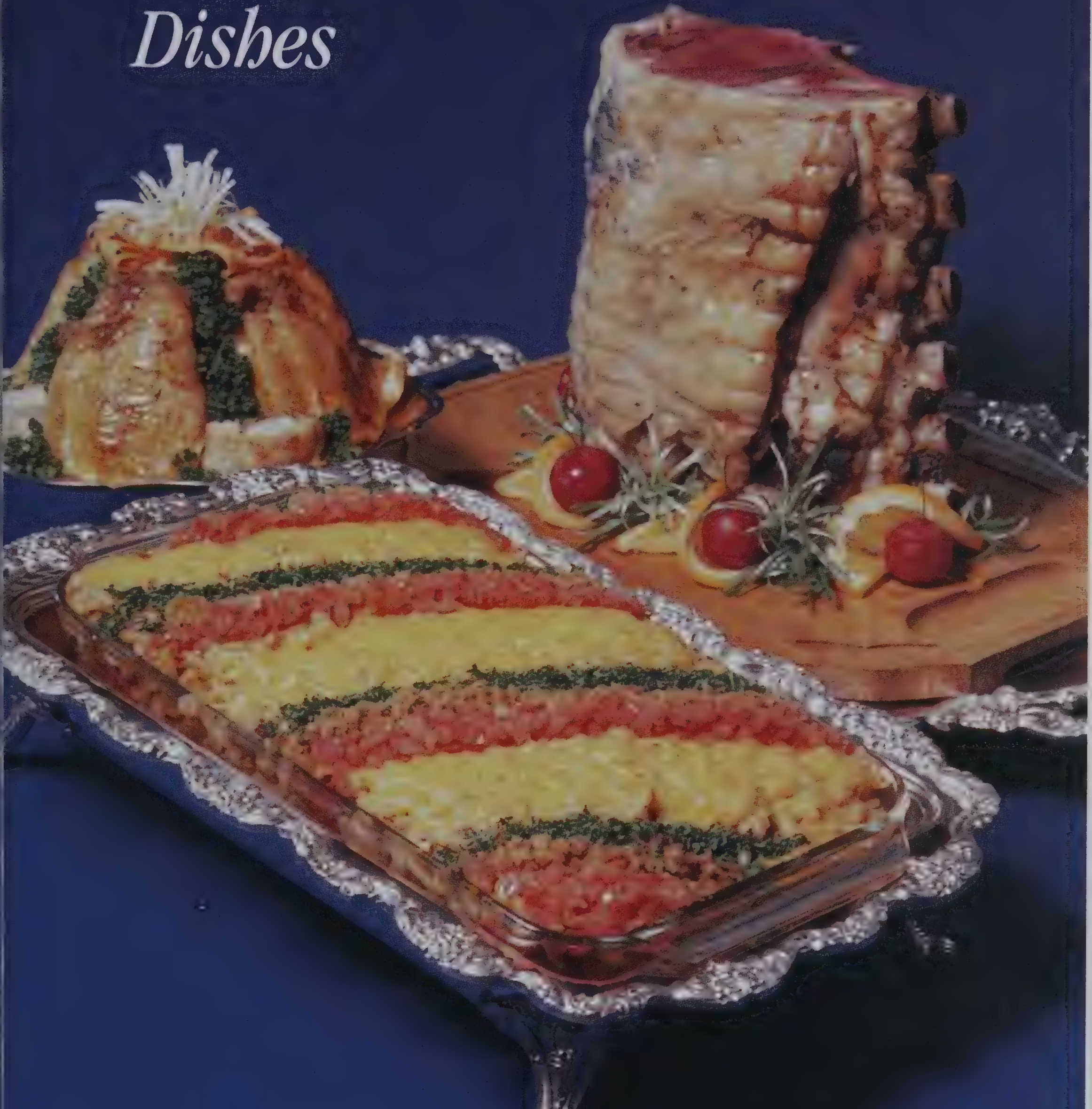
## TUNA CHEESE MELT

**1 can tuna, drained**
**2 slices bread**
**Spread butter**
**1/4 c. mayonnaise**
**1 slice cheese**
**1 pinch salt**

Butter 1 side each of bread. Heat skillet to medium-high. Place 1 slice bread, butter side down. Stir together tuna, mayonnaise, and pinch of salt. Place 1 slice of cheese on bread in pan. Place tuna mixture on top of cheese. Place second piece of bread, butter side up, on top of tuna mixture. Heat until brown, flip until other side is brown, serve. Tuna mixture will make 2 to 3 sandwiches.

*Jody Liberty*

# Main Dishes



# TEMPTING MAIN DISHES

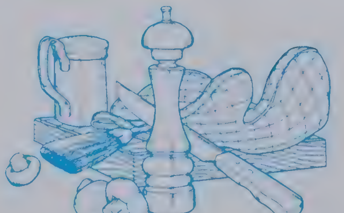
Pasta is a superb main dish—hot or cold! Cook plenty—use some for traditional pasta with sauce. Save some for the refrigerator. Use part of the saved pasta in a hot dish the next day, and the third day, use the balance of the pasta for a hearty salad. Pasta can be combined with any number of vegetables, along with your favorite salad dressing to make a tasty and satisfying main dish. Best of all—it's very low in fat.

Turn soup into a hearty main dish. Pick up round loaves of bread at the bakery, or bake your own. Select small loaves so each loaf can be an individual serving. Hollow each bread loaf, and use the hollowed loaf to serve soup. The bowl can be eaten right along with the soup. Makes for a hearty meal, and even saves on dishes!

The baked potato has become a main dish! Bake potato as usual—when baked, slice through center to expose the potato. Cover the potato with your choice of toppings: fresh cooked vegetables and melted cheese make a great combination. Go creative—take favorite sandwich fillings and put them on top of the baked potato. Use leftover stews or soups to add new life to a leftover—cover your baked potato with the soup or stew. Add a tossed salad, and create a real "show stopper."

Omelets have been a main dish in French homes for centuries. For fluffier omelets add a pinch of cornstarch before beating.

A selection of salads can make a superb main dish. To shape balls of salad use an ice cream scoop—you'll have uniform balls.



# BREAKFAST BAKE

**1 lb. bulk sausage**
**4 eggs**
**1/2 tsp. dry mustard**
**1/2 tsp. salt**
**1 c. milk**
**1/4 lb. cheddar cheese**
**4 slices bread**

Fry, drain, cool sausage. Lightly beat eggs; mix rest of ingredients. Put sausage in 9 x 9 inch pan, put bread over sausage, pour the rest over top of bread. Refrigerate overnight. Bake at 325° for 45 minutes. Serves 4.

*Maggie Ford*

# BREAKFAST IN A LOAF

**SCRAMBLED EGGS:**

**1 tbsp. butter or margarine**
**6 eggs, lightly beaten**
**1/2 tsp. salt**
**1/4 tsp. ground pepper**

**1 (8 to 9 inch diameter) round loaf bread**
**4 oz. sliced ham**
**1/2 red bell pepper, thinly sliced crosswise**
**1/2 c. (2 oz.) shredded Monterey Jack cheese**
**1/2 c. (2 oz.) shredded cheddar cheese**
**1/2 c. sliced pitted ripe olives**
**1 med. tomato, thinly sliced**
**8 oz. mushrooms, sliced, cooked**

Prepare scrambled eggs with first 4 ingredients by melting butter in 10 inch skillet over medium heat. Season eggs with salt and pepper. Add eggs to skillet. Cook, stirring gently and lifting to allow uncooked eggs to flow under cooked portion. (Do not overcook; eggs should be soft with no liquid remaining.) Remove from heat; cover to keep warm. Preheat oven to 350°. Cut 2 inch slice from top of loaf; set aside for lid. Remove soft interior of loaf, leaving a 1 inch thick wall and bottom. Place ham on bottom of loaf. Top with bell pepper rings; sprinkle with half of cheeses. Layer scrambled eggs, olives, and tomato over cheeses. Layer scrambled eggs, olives and tomato over cheeses. Top with remaining cheeses and mushrooms. Place lid on loaf. Wrap in foil. Place on baking sheet. Bake about 30 minutes or until heated through. Cut into 8 wedges.

*Christy Coons*

# FRENCH TOAST

(Breakfast)

**1 stick oleo**
**1 c. dark brown sugar**
**2 tbsp. white Karo**

Heat to a syrup. Do not boil. Place in 9 x 13 inch loaf pan.

Mix:

**5 eggs**
**1 ½ c. milk**
**2 tsp. vanilla**

Cut nice slices 1 inch thick of French bread; put in dish. Pour egg mixture over all. Sprinkle cinnamon on top. Set in refrigerator overnight. Bake at 350° for 45 minutes uncovered.

*Sandy Culler Miller*

# FRENCH TOAST CUSTARD

**8 to 10 slices day old French bread**
**5 tbsp. butter or margarine, melted**
**4 eggs**
**2 egg yolks**
**3 c. milk**
**1 c. whipping cream**
**½ c. sugar**
**1 tbsp. vanilla**
**¼ tsp. ground nutmeg**

Brush both sides of bread with butter or margarine. Place in a 9 x 13 inch pan sprayed with Pam. In large bowl, beat eggs and yolks. Add milk, cream, sugar, vanilla and nutmeg. Mix well. Pour over the bread. Cover and chill overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350° for 55 to 60 minutes or until knife comes out clean in center. Cool 10 minutes before serving. Great for Christmas morning breakfast.

*Connie Zerkle*

# BEEF BAR-B-Q

**1 (1 lb.) can beef or pork**
**2 tbsp. vinegar**
**1 tbsp. mustard**
**¾ c. catsup**
**1 tbsp. Worcestershire sauce**
**¼ c. sugar**
**1 med. onion, finely diced**

Add all ingredients to meat and let simmer over low heat for 1 hour or until liquid is cooked down. More catsup may be added if desired.

*Lisa Myers*

## BBQ MEATBALLS WITH SAUCE

**3 lbs. ground beef**
**1 can milk**
**1 c. oatmeal**
**1 c. cracker crumbs**
**2 eggs**
**1/2 c. chopped onion**
**1/2 tsp. garlic powder**
**2 tsp. salt**
**1/2 tsp. pepper**
**2 tsp. chili powder**

To make meatballs, combine all ingredients. (Mixture will be soft.) Shape into walnut size pieces. Place meatballs in a single layer on wax paper on a cookie sheet. Freeze. Store frozen meatballs until ready to cook.

**SAUCE:**

**2 c. catsup**
**1 c. brown sugar**
**1/2 tsp. Liquid Smoke**
**1/2 tsp. garlic powder**
**1/4 c. chopped onion**

Combine all ingredients and stir until sugar is dissolved. Place frozen meatballs in a 9 x 13 x 2 inch baking dish. Pour on the sauce. Bake at 350° for 1 hour. Yield: 80 meatballs.

*Jean Norton*

## BAR-B-CUE PORK CHOPS

**Pork chops**
**Mushroom soup**
**Catsup**
**Worcestershire sauce**
**1/2 c. onion**

Brown pork chops. Mix 1 can mushroom soup and 1 can catsup, a tablespoon Worcestershire sauce and onion. Pour over pork chops and bake 2 hours or until done.

*Thersa Smith*

## BLACK BEAN CASSEROLE

**12 oz. rotini, cooked and drained**
**1 lb. sharp cheddar cheese, shredded**
**2 (16 oz.) cans black beans**
**1 (16 oz.) can salsa**
**1 lb. frozen corn**

Mix all above ingredients and bake for 1 hour at 325° uncooked. Sprinkle with cheese if desired.

*Deb Steury*

# ENTREE/CASSEROLE

**1 c. macaroni (any style)**
**1 c. milk**
**1 can mushroom or celery soup**
**1 c. grated cheese**
**1 (4.5 oz.) jar dried beef* (by Armour)**
**A little minced onion**
**A little salt and pepper**
**Dot with butter**

*(Tear the dried beef into small pieces.)

Combine everything; let set overnight. Bake at 350° for 45 minutes. Keep covered for awhile, then remove cover. Ready to serve.

*Gailanna Knox*

# RICE CASSEROLE

**1 c. uncooked rice**
**1 c. diced celery**
**1 lb. hamburger**
**1 can celery soup**
**1 1/2 cans water**
**Salt and pepper**

Layer in casserole dish, beginning with rice. Bake 1 1/2 hours at 350° or until rice is soft. Allow for expansion of rice in choosing size of dish. You may have to add more water.

*Mary Kay Hursh*

# SALMON CASSEROLE

**1 can cream of celery soup**
**1/2 c. salad dressing**
**1/4 c. milk**
**1/4 c. shredded Parmesan cheese**
**1 (1 lb.) can salmon, flaked**
**1 (10 oz.) pkg. frozen peas, cooked**
**1 (4 oz.) pkg. noodles, cooked and drained**
**1 tbsp. chopped onion**

Combine soup with egg rich salad dressing, milk, and cheese. Blend well. Then stir in salmon, peas, noodles, and onion. Pour into a 1 1/2 quart dish. Bake in a 350° oven for 25 minutes.

*Debra Fike*

# SAUERKRAUT CASSEROLE

**1 lg. can sauerkraut (wash, rinse, drip dry)**
**2 1/2 lbs. fresh sausage**
**Instant mashed potatoes**
**Parmesan cheese**

Preheat oven to 350°. Place sauerkraut in 13 x 9 inch pan. Brown sausage; drain fat. Place sausage over kraut. Prepare 8 servings of instant potatoes. Add Parmesan/salt/pepper to taste. Place potato mixture over sausage. Sprinkle with more Parmesan cheese. Bake until slightly brown, 45 minutes.

*Patty Miller*

# SPAGHETTI CASSEROLE

- **2 lbs. ground chuck**
- **1 bell pepper**
- **1 onion**
- **2 cans cream of mushroom soup**
- **1 lg. can tomato sauce**
- **1 can tomato paste (smaller than tomato sauce)**
- **1 (4 oz.) can mushrooms, chopped, undrained**
- **12 oz. shredded cheddar cheese**
- **½ box thin spaghetti, cooked and drained**

Brown beef, pepper, and onion. Add tomato sauce, tomato paste, and mushrooms. Simmer for 1 hour. In a large baking dish 13 x 9 x 2 inches, layer half of the spaghetti, meat, mushroom soup, cheese and then add the other half in the same manner again. Bake at 350° for 30 to 45 minutes.

*Allen Willis*

# GREEN BEAN CASSEROLE

- **1 lb. hamburger**
- **1 sm. can tomato soup**
- **1 can green beans**
- **Mashed potatoes**

Brown hamburger; drain. Stir in green beans (drained), tomato soup. Simmer and stir. Pour into casserole dish; spoon leftover mashed potatoes (or instant potatoes) on top. Bake 30 minutes at 300°.

*Susan Downey*

# TACO CASSEROLE

- **1 lb. ground beef**
- **½ c. chopped onion**
- **1 (8 oz.) can tomato sauce**
- **⅓ c. water**
- **1 (1 ¼ oz.) env. taco seasoning mix**
- **2 eggs**
- **1 (16 oz.) can red kidney beans, drained**
- **1 ½ c. shredded Monterey Jack cheese**
- **10 taco or tostado shells, coarsely crushed (2 ½ c.)**
- **1 c. shredded lettuce**
- **½ c. shredded Monterey Jack cheese**
- **1 sm. tomato, chopped**
- **¼ c. sliced pitted ripe olives**
- **1 c. milk**

In large skillet cook ground beef and the onion until beef is browned. Drain off excess fat. Stir tomato sauce, water and taco seasoning mix into meat mixture; heat through. Remove from heat. Beat eggs; stir in milk. Add a small amount of the tomato sauce mixture to the egg mixture, stirring constantly. Return all to skillet. Stir in kidney beans, the 1 ½ cups Monterey Jack, and the crushed taco or tostado shells. Turn into a 12 x 7 ½ x 2 inch baking dish. Bake in a 350° oven about 30 minutes. Top with lettuce, ½ cup cheese, tomato, and olives. Let stand 5 to 10 minutes before cutting into squares. Yields 6 servings.

*Christy Coons*

# TATOR TOT CASSEROLE

| | |
|---|---|
| **1 lb. hamburger** | **1 can cream of mushroom soup** |
| **1 sm. bag Tator Tots** | **Velveeta cheese** |

Brown hamburger, drain, place in bottom of a lightly sprayed 9 x 12 inch dish. Spread cream of mushroom soup over hamburger layer. Top with a layer of Velveeta cheese, then a layer of Tator Tots on top. Bake at 350° for 20 to 25 minutes, or until Tator Tots are browned.

*Kay Zeisloft*

# TUNA CASSEROLE

| | |
|---|---|
| **½ c. shell macaroni, cooked** | **½ can tuna** |
| **½ pkg. cream cheese** | **2 tsp. mustard** |
| **½ can cream of mushroom soup** | |

Cook macaroni 7 to 10 minutes until tender. Drain tuna and stir into macaroni. Cube cream cheese. Add cheese and mushroom soup. Mix mustard into mixture. Bake at 375° for 25 minutes.

*René Culler*

# TUNA PEA NOODLE CASSEROLE

| | |
|---|---|
| **1 can tuna** | **½ c. milk** |
| **1 lb. wide egg noodles** | **¼ c. shredded cheddar cheese (optional)** |
| **1 can drained peas** | |
| **1 lg. can cream of mushroom soup** | |

Boil noodles until done; drain. Add all ingredients together in large casserole dish. Place in 300° oven for 30 minutes. Sprinkle a little cheese over top. Serve. May also be stirred together on range top until warmed through.

*Jody Liberty*

# ZUCCHINI-CHEESE CASSEROLE

**1 ½ lbs. zucchini, cut in ½ inch slices (5 ½ c.)**
**1 lb. ground beef**
**1 med. onion, chopped (½ c.)**
**1 ½ c. cooked rice**
**1 (10 ½ oz.) can cream of mushroom**
**1 tsp. dried oregano, crushed**
**½ tsp. salt**
**¼ tsp. garlic powder**
**2 c. cream style cottage cheese (16 oz.)**
**1 c. shredded cheddar cheese (4 oz.)**

Preheat oven to 350°. In saucepan cook zucchini in boiling water about 3 to 4 minutes or until crisp and tender. Drain. In skillet cook ground beef and onion until browned. Drain off fat. Stir in rice, soup, oregano, salt and garlic powder. In baking dish arrange half of the zucchini. Top with ground beef mixture, cottage cheese and remaining zucchini. Bake uncovered for 1 ¼ hours. Sprinkle with cheese; return to oven for 2 to 3 minutes more.

*Susan Boyle*

# BAKED BEANS WITH BEEF

**1 lb. ground beef**
**½ c. chopped onion**
**½ tsp. salt**
**1 (12 oz.) can pork and beans**
**½ c. catsup**
**1 tbsp. Worcestershire sauce**
**1 tbsp. vinegar**
**1 tbsp. brown sugar**

Brown beef and onion in skillet. Drain fat. Add other ingredients. Mix well and pour into 1 ½ quart casserole dish. Bake at 350° for 30 minutes.

*Diana Meschberger*

# BEEF CHEESE CASSEROLE

**1 ½ lbs. ground beef**
**1 med. onion, chopped**
**1 tsp. salt**
**⅛ tsp. pepper**
**2 (8 oz.) cans tomato sauce**
**1 c. cottage cheese**
**1 (8 oz.) pkg. cream cheese**
**¼ c. sour cream**
**¼ to ⅓ c. green pepper, chopped**
**¼ to ⅓ c. green onion, chopped**
**1 (8 oz.) pkg. noodles or elbow macaroni**

Brown ground beef and onion in skillet. Add salt, pepper and tomato sauce; simmer slowly while preparing other ingredients. Combine cottage cheese, cream cheese, sour cream, green pepper and onion. Cook noodles. Place ½ of noodles in a greased 3 quart casserole. Top with cheese on mixture, then remaining noodles. Pour meat mixture over top. Bake at 350° for 30 minutes. Yield: 8 to 10 servings.

*Rosanna Crager*

## QUICK ONE DISH MEAL

**1 lb. (or more) hamburger**
**1 can mushroom soup**
**1 can mixed vegetables**
**1 onion, chopped**
**Tater Tots**
**Salt and pepper to taste**

In skillet saute onion and hamburger over low heat until nearly cooked. Add undrained vegetables and mushroom soup. Mix well. Put in baking dish; top with Tater Tots. Bake at 350° until bubbles, 30 to 40 minutes.

*Lucille Lee*

## CASSEROLE DISH

**1 lb. hamburger**
**1 chopped onion**

Brown slightly; add salt and pepper to taste. Add 1/2 package noodles, cooked to directions on package. Place alternate layers of hamburger mixture with noodles in casserole dish. Pour over top 1 cup tomato juice mixed with 1 can mushroom soup. Put cheese cubes over the top. Bake in slow oven, 325°, until cheese is melted, about 20 to 30 minutes.

*Iris Ramer*

## GREEN BEAN TATOR TOT CASSEROLE

**2 lbs. hamburger**
**3 (14 1/2 oz.) cans green beans**
**3 (10 1/2 oz.) cans cream of mushroom soup**
**1 lg. bag frozen tator tots**
**1 pkg. Velveeta or cheese slices**
**2 soup cans milk**

Brown hamburger and drain. Mix soup and 2 cans milk. Mix with hamburger. Use 9 x 13 inch cake pan; layer hamburger-soup mixture, layer tator tots, and layer of cheese. Continue until all ingredients are used. Bake at 350° for 45 minutes or until tator tots are browned. Serve.

*Mary Liberty*

## HAMBURGER CASSEROLE

**1 lb. hamburger**
**1 can green beans or corn**
**Salt to taste**
**Pepper**
**1 can mushroom soup**
**Onion rings, frozen**
**Tater Tots, frozen**

Spray 8 inch pan with Pam. Pat hamburger in bottom of pan. Drain vegetable and layer on top of hamburger. Spread mushroom soup on top of vegetable. Arrange onion rings on top of soup and place a tater tot in the middle of each. Bake at 350° for 30 to 40 minutes until tater tots are crisp.

*Debra Fike*

# MEXICAN CASSEROLE

**1 garlic**
**1 lg. can tomato paste**
**1 lg. can chili paste**
**1 c. onions**

Make sauce. Add ½ cup flour and mix well.

**2 pkgs. corn tortillas**
**1 ½ lbs. ground beef, browned**
**2 cans whole kernel corn**
**1 can green chilies**
**1 ½ lbs. grated Longhorn cheese**

Layer 1 package corn tortillas in loaf pan, ground beef, corn, green chilies, 1 package corn tortillas. Pour sauce over and add cheese to the top. Bake about 1 hour at 350° or until hot and cheese is bubbly.

*Mary Liberty*

# CHICKEN CASSEROLE

**2 c. chicken, cooked and taken off bone**
**1 (7 oz.) pkg. Creamettes, uncooked**
**2 (10 oz.) cans mushroom soup**
**½ lb. sharp cheddar cheese, grated**
**2 c. milk**
**1 can water chestnuts, drained and sliced**
**½ c. green pepper, chopped**
**4 hard-cooked eggs, chopped**
**1 sm. onion, minced**
**Salt and pepper**

Mix the ingredients; refrigerate overnight and then bake 1 ¼ hours at 350° uncovered in 9 x 13 inch pan. Serves 8 to 12.

*Ruth Welch*

# CHICKEN CASSEROLE

**1 chicken, cooked, cut into pieces**
**2 cans cream of chicken soup**
**2 c. diced celery**
**½ c. chopped onion**
**1 c. water chestnuts**
**½ c. water**
**2 c. cooked rice**

Preheat oven to 350°. Spray 13 x 9 inch pan. Cook celery and onion in 2 tablespoons oleo until clear. Mix all ingredients together. Place in pan. Bake 25 minutes.

Optional: Sprinkle Chinese noodles on top before baking.

*Patty Miller*

# CHICKEN CASSEROLE

**2 c. cooked chicken, cubed**
**1 c. rice**
**3/4 c. mayonnaise**
**1 tsp. onion salt**
**1 c. chopped celery**
**1 tsp. lemon juice**
**1 tsp. salt**
**1 sm. can water chestnuts, drained**
**1 can cream of chicken soup**
**3 hard-boiled eggs, chopped**

Mix all ingredients together and top with 1 cup crushed cornflakes mixed with 1/4 pound butter or oleo, melted. Bake at 350° for 30 minutes if it has been refrigerated before. Makes 20 servings. Double for potlucks or large family dinners.

*Sue Michael*

# CHICKEN CHURCH CASSEROLE

**20 c. cooked, cubed chicken**
**1 (2 lb.) pkg. elbow macaroni, cooked and drained**
**6 (6 oz.) jars sliced mushrooms, drained**
**2 (4 oz.) jars diced pimientos, drained**
**2 lg. green peppers, chopped**
**2 lg. onions, chopped**
**4 (10 3/4 oz.) cans condensed cream of celery soup, undiluted**
**4 (10 3/4 oz.) cans cream of mushroom, undiluted**
**2 lbs. process American cheese, cubed**
**1 1/3 c. milk**
**4 tsp. dried basil**
**2 tsp. lemon-pepper seasoning**
**2 c. crushed cornflakes**
**1/4 c. melted margarine**

Combine the chicken, macaroni, mushrooms, pimientos, peppers, onions. In a large bowl combine soups, cheese, milk, basil and lemon pepper; add to the chicken mixture. Pour 12 cups each into 4 greased 13 x 9 x 2 inch baking pans. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Combine cornflakes and butter. Sprinkle over the casseroles. Cover and bake at 350° for 45 minutes. Uncover and bake 15 to 20 minutes longer or until bubbly. Yield: 45 to 50 servings.

*Sharon Whan*

# CHICKEN & RICE CASSEROLE

**1/2 c. chopped onion**
**1 c. chopped celery**
**1/2 c. butter**
**2 c. diced, cooked chicken**
**1 c. uncooked rice**
**1 1/2 tsp. salt**
**1/4 tsp. pepper**
**1 tsp. curry powder**
**2 cans cream of chicken soup**
**2 c. milk**
**2 c. water**

Cook first 3 ingredients together until onion and celery are soft. Combine the following ingredients and bake in large casserole for 2 hours at 350°.

*Deanna Shull*

# CHICKEN & ZUCCHINI CASSEROLE

**1 1/4 c. hot water**
**3 tbsp. margarine, divided**
**3 c. Stove Top chicken flavor stuffing mix (in canister)**
**3/4 lb. boneless, skinless chicken breasts (about 3 c. or 1 1/2 to 2 whole), cooked and cubed**
**2 med. zucchini, peeled and cut into 1/2 inch pieces (about 4 c.), uncooked**
**1 1/2 c. shredded cheddar cheese**
**1 (8 oz.) can water chestnuts, drained**
**1/2 tsp. dried basil leaves**
**1/4 tsp. pepper**

MIx water and 2 tablespoons margarine in large bowl and stir until margarine is melted. Stir in stuffing mix just to moisten. Place chicken, zucchini and 1 tablespoon margarine in 3 quart microwavable casserole. Cover loosely with wax paper. Microwave on high 4 minutes, stirring halfway through cooking time. Stir in prepared stuffing mix, cheese, chestnuts, basil and pepper. Mix well. Cover and microwave 10 minutes, stirring after 5 minutes. Let stand 5 minutes before serving.

*Phyllis Myers*

# CHILI CORNBREAD CASSEROLE

**1 lb. hamburger**
**1/4 c. chopped onion**
**1/4 c. chopped green pepper**
**2 (16 oz.) cans chili**
**1 c. shredded cheese**
**1 (8 oz.) pkg. cornmeal muffin mix**

Cook hamburger, onion and pepper until meat is browned. Drain off fat. Add chili. Heat. Pour into baking dish. Sprinkle with cheese. Prepare muffin mix according to package instructions. Spoon batter in diagonal directions across top. Bake about 20 minutes at 375°, or until muffin topping is lightly browned.

*Lena Ankney*

# CHILI PIE CASSEROLE

**3 c. Fritos corn chips**
**1 lg. onion, chopped**
**1 (19 oz.) can chili**
**1 c. grated American cheese**

Spread 2 cups corn chips in a baking dish. Arrange chopped onion and 1/2 of cheese on chips. Pour chili over onion and cheese. Top with remaining corn chips and cheese. Bake at 350° for 15 to 20 minutes until bubbly. 6 servings.

*Sharon Whan*

## BREAKFAST CASSEROLE

| | |
|---|---|
| **1 lb. ham** | **1 tsp. salt** |
| **9 eggs** | **4 slices bread** |
| **3 c. milk** | **2 c. grated cheese** |

Beat eggs; cube bread. Combine all in 9 x 13 inch pan. Bake at 350° for 1 hour.

*Laura Lash*

## HAM NOODLE CASSEROLE

| | |
|---|---|
| **1 can cheddar cheese soup, undiluted** | **2 c. diced ham** |
| **1/2 c. milk** | **3 oz. uncooked med. noodles, cooked and drained** |
| **1/2 c. sour cream** | **3/4 c. Ritz crackers, crushed** |
| **1/2 c. chopped celery** | **1 tbsp. butter, melted** |
| **1 sm. can sliced mushrooms, drained** | |

Preheat oven to 375°. Combine the first 7 ingredients and pour into a medium casserole. Combine crackers and butter and sprinkle over ham mixture. Bake, uncovered, 30 minutes or until hot and bubbly.

*Cathy Culler*

## HAM & NOODLE CASSEROLE

| | |
|---|---|
| **1 (8 oz.) pkg. egg noodles** | **1 (10 3/4 oz.) can cream of chicken soup, not diluted** |
| **1 1/2 c. chopped cooked ham** | **1/2 c. milk** |
| **1 c. shredded sharp cheese, divided** | **2 tsp. butter or oleo** |

Cook noodles. Place 1/2 in buttered casserole (2 quart). Combine ham and 3/4 cup cheese. Sprinkle 1/2 of ham over noodles. Combine soup and milk, mixing well. Pour 1/2 soup mixture over ham. Repeat layers. Sprinkle remaining cheese. Dot with butter. Bake at 375° for 30 minutes.

*Donna Rosenberry*

# PIZZA PASTA CASSEROLE

**2 lbs. ground beef**
**1 lg. onion, chopped**
**2 (28 oz.) jars spaghetti sauce**
**1 (16 oz.) pkg. spiral pasta, cooked and drained**
**4 c. (16 oz.) shredded Mozzarella cheese**
**8 oz. pepperoni**

In a large skillet, cook beef and onion until meat is no longer pink; drain. Stir in spaghetti sauce and pasta. Transfer to 2 greased 13 x 9 x 2 inch baking dish. Sprinkle with cheese. Arrange pepperoni over the top. Cover and freeze 1 casserole for up to 3 months. Bake the second casserole, uncovered, at 350° for 25 to 30 minutes or until heated through. To use frozen casserole, thaw in the refrigerator overnight. Bake at 350° for 35 to 40 minutes or until heated through. Yield: 2 casseroles (8 to 10 servings each).

*Phyllis Kummer*

# PIZZA CASSEROLE

**1 lb. ground beef**
**1 med. onion**
**Garlic to taste**
**1 (8 oz.) can tomato sauce**
**1 (1 lb.) can tomatoes**
**2 tsp. oregano**
**1 (1/2 lb.) box Bownot noodles or macaroni**
**1/2 lb. Mozzarella cheese**
**1/2 c. Parmesan cheese**

Brown ground beef and onion in small amount of oil. Add garlic, salt, pepper, oregano, tomato sauce, and tomatoes. Simmer 15 minutes. Cook noodles and drain. In a greased baking dish layer noodles, Mozzarella cheese, tomato mixture and Parmesan cheese. Bake 35 minutes at 350°.

*Roberta Boren*

# PIZZA CASSEROLE

**1 lb. ground beef, browned with 1 onion**
**7 oz. cooked macaroni**
**1 can pizza sauce**
**4 oz. sliced pepperoni**
**8 oz. shredded Mozzarella cheese**

Put all above ingredients in layers in casserole dish. Save a little cheese for on top. Bake at 350° (uncovered) 30 minutes (45 minutes if refrigerated first).

*Lisa Myers*

# EGG-SAUSAGE CASSEROLE

**6 eggs**
**2 tsp. Worcestershire sauce**
**6 to 8 slices bread**
**Instant onions**
**3 c. milk**
**1/2 tsp. salt**
**1 lb. sausage (Jimmy Dean)**
**2 c. grated Colby or cheddar cheese**

Trim crusts from bread and place in 9 x 13 inch pan. Sprinkle onion flakes and cheese over bread. Brown sausage; drain and sprinkle over bread. Mix remaining ingredients well and pour on top. Cover and let stand overnight in refrigerator. Bake at 350° for 30 to 40 minutes.

*Tammy Shuman*

# ENTREE CASSEROLE

**8 potatoes**
**1 lb. ground beef**
**1 can cream of chicken soup**
**Salt and pepper**

Peel and slice the potatoes. Layer potatoes, soup, ground beef, adding a little salt and pepper between each layer. Bake at 350° for 1 hour. Use a 10 x 10 inch baking dish.

*Gailanna Knox*

# SALMON-SHRIMP CASSEROLE

**2 tbsp. butter**
**2 tbsp. flour**
**1 (10 oz.) can frozen cream of shrimp soup**
**1 c. milk**
**2 oz. sharp process American cheese, shredded (1/2 c.)**
**1 (16 oz.) can red salmon, drained, boned and broken into lg. pieces**
**1/2 (10 oz.) pkg. frozen peas**
**1 c. pkg. biscuit mix**

Melt butter; stir in flour. Add soup and milk. Cook and stir until thickened and bubbly. Remove from heat; add cheese, stirring until melted. Gently stir in salmon and peas. Turn into a 1 quart baking dish. Bake at 425° about 30 minutes. Prepare biscuit mix. Spoon 10 biscuits around edge. Bake 15 minutes until brown.

*Bette Smith*

## SPANISH CHICKEN CASSEROLE

**4 cooked chicken breasts**
**1 can cream of chicken soup**
**1 can cream of mushroom soup**
**1 c. milk**
**1 lg. jar salsa**
**1 onion, grated or minced**
**12 corn tortillas**
**1 lb. grated cheddar cheese**

Cut chicken into large pieces. Cut tortillas in 1 inch strips. Mix soups, onion, milk, and salsa. Grease large shallow casserole pan (13 x 9 inches). Place half of tortillas on bottom. Cover with half of chicken and half of sauce. Repeat layers. Top with cheese. Refrigerate 24 hours. Bake at 300° for 1 to 1 1/2 hours.

*Mitzi Garman*

## SAUSAGE-SQUASH CASSEROLE

**1 (1 lb.) pkg. sausage**
**1 clove garlic or 2 onions**
**4 c. sliced summer squash**
**1/2 c. dry bread crumbs**
**1/2 c. Parmesan cheese**
**1/2 c. milk**
**1 tbsp. snipped parsley**
**1/2 tsp. dried oregano, crushed**
**2 eggs, beaten**

Cook sausage and onion in skillet. Drain off fat. Cook squash in small amount of water until tender; drain. Stir in squash and next 6 ingredients. Fold in eggs. Turn into greased 10 x 6 or 7 inch baking dish 1 1/2 inches deep. Bake at 325° for 25 to 30 minutes.

*Diana Meschberger*

## ENCHILADA LASAGNA

**1 1/2 lbs. ground beef**
**1 can cream of mushroom soup**
**1 can cream of chicken soup**
**1 (10 oz.) can enchilada sauce**
**1 (7 oz.) can taco sauce**
**1 c. mild green chilies**
**1 doz. flour tortillas**
**1/2 lg. onion, chopped**
**8 oz. grated cheese**

Brown meat with onions; drain. Add soups, sauces and chilies; mix well. Layer meat mixture first on bottom of 13 x 9 inch pan, then tortillas, then cheese. Continue to layer, ending with meat, and top with small amount of cheese. Bake at 350° for 45 minutes.

Note: Make first layer of meat thin. The tortilla should be covered with meat or it will be dry. Can be served with sour cream, avocado slices and ripe black olives.

*Lori Myers*

# GOLDEN LASAGNE

**½ c. chopped onion**
**½ c. chopped pepper**
**½ c. chopped celery**
**3 tbsp. margarine**
**1 (4 oz.) can mushrooms, drained**
**¼ c. chopped pimento**
**1 (10 ¾ oz.) can cream of chicken soup**
**⅓ c. milk**
**½ tsp. basil**
**8 oz. lasagne noodles, cooked and drained**
**1 ½ c. cream style cottage cheese**
**2 c. shredded cheddar cheese (can use Velveeta and Mozzarella)**
**½ c. grated Parmesan cheese**

Saute onion, green pepper and celery in melted margarine. Stir in mushrooms, pimento, soup, milk and basil. Heat well. Arrange ½ noodles in greased 13 x9 x 2 inch baking pan. Layer ½ sauce, ½ cottage cheese, ½ chicken, ½ cheddar or Velveeta or Mozzarella and ½ Parmesan cheese. Repeat layers. Bake at 350° for 45 minutes.

*Kay Findley*

# HEATH'S HEAVENLY LASAGNE

**SAUCE:**

**1 lb. ground chuck**
**1 lb. spicy sausage**
**3 jars Prego spaghetti sauce**
**Mushrooms (optional)**
**⅛ c. sugar (optional)**

Cook meat over medium heat until browned. Add spaghetti sauce and sugar. Bring to a boil; reduce heat and simmer 10 minutes. If mixture seems too thick, add a little water.

**FILLING:**

**1 ½ (24 oz.) ctns. cottage cheese**
**2 eggs, slightly beaten**
**1 (8 oz.) ctn. sour cream**
**1 lb. shredded Mozzarella cheese**
**½ c. Parmesan cheese (¼ c. for top layer)**
**2 tbsp. parsley flakes**
**Salt**
**Pepper**
**1 (16 oz.) box and 1 (8 oz.) box lasagne noodles, uncooked**

In a medium bowl, combine cottage cheese, eggs, parsley flakes, sour cream, salt, and pepper. Spoon 1 ½ cups sauce into bottom of 13 x 9 inch pan (I use one bigger pan or two 13 x 9 inch pans). Top with a layer of uncooked noodles, 1 ½ cups sauce, cottage cheese mixture and Mozzarella cheese. Repeat layers, saving 1 cup sauce for thin top layer. Top with remaining Mozzarella and ½ cup Parmesan cheese. Cover tightly and bake in 350° oven for 45 minutes. Remove cover; bake 15 minutes longer. Let stand 10 minutes before serving.

*Debby Fuentes*

## MEXICAN LASAGNA

**1 lg. ground beef**
**1 sm. onion, chopped**
**1 (15 ½ oz.) can chili beans**
**1 (8 oz.) jar salsa**
**1 c. sour cream**
**1 (12 oz.) pkg. cheddar cheese**
**3 or 4 (12 inch) tortilla shells**

Brown hamburger and onions; drain. Add chili beans and salsa. Bring to a boil. Spray a 12 inch square casserole with cooking oil. Make 4 layers. Start with ¼ of meat mixture spread in bottom of casserole, spread ¼ cup sour cream on meat, and sprinkle ½ cup cheese on sour cream. Top with tortilla sheet. Repeat until all hamburger mix is used, ending with cheese on top. Microwave 6 minutes on high. Should be bubbly and cheese melted. Serve like lasagna with taco sauce, if desired.

*Rosemary Henderson*

## LASAGNE

**1 lb. hamburger**
**1 lg. can tomatoes**
**1 sm. can tomato sauce**
**1 tbsp. garlic salt**
**1 tbsp. oregano**
**1 sm. ctn. sm. curd cottage cheese**
**1 pkg. Mozzarella cheese**
**½ pkg. wide lasagna noodles**
**1 sm. can mushrooms**

Brown hamburger; strain and then add tomatoes, tomato sauce, oregano, garlic salt and mushrooms. Simmer 15 minutes. Cook noodles separately for 15 minutes, drain and cool. Layer all in baking dish: meat sauce, cottage cheese, Mozzarella cheese, noodles. Bake 1 hour at 375°. May sprinkle top with Parmesan cheese and parsley flakes before baking. Serves 8.

*Heather Norton*

## LASAGNE

**1 lb. hamburger**
**1 clove chopped garlic**
**1 tbsp. sweet basil**
**1 ½ tsp. salt**
**2 (14 ½ oz.) cans whole tomatoes, diced**
**2 (6 oz.) cans tomato paste**
**1 (8 oz.) pkg. lasagne noodles**
**1 lb. cottage cheese or Ricotta cheese**
**½ c. grated Parmesan cheese**
**2 tbsp. parsley**
**2 beaten eggs**
**2 tsp. pepper**
**1 lb. Mozzarella cheese**

Brown meat slowly; take off excess fat. Add next 5 ingredients. Simmer 30 minutes. Cook noodles in boiling salted water, drain, rinse. Combine remaining ingredients, except Mozzarella. Place half the noodles in greased 13 x 9 x 2 inch pan. Spread with half the cottage cheese filling and half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake at 375° for 30 minutes. Let stand 10 minutes before cutting. Filling will set slightly. Optional: Assemble early; refrigerate.

*Susan Boyle*

## LASAGNA THE EASY WAY

- **1 (8 oz.) box lasagna noodles (no need to boil)**
- **1 lb. hamburger or sausage**
- **2 (28 oz.) jars spaghetti sauce (I prefer Prego)**
- **1 (16 oz.) ctn. Ricotta cheese**
- **1 egg**
- **1/3 c. Parmesan cheese**
- **2 c. Mozzarella cheese**

Fry hamburger or sausage; drain grease. Add spaghetti sauce and simmer a few minutes. Mix in blender or food processor the Ricotta cheese, egg, and Parmesan cheese until creamy and smooth. Layer in 9 x 13 inch pan; spray pan with Pam: (1) sauce to cover bottom of pan; (2) lasagna noodles, 1 layer, 4 or 5—do not boil; (3) more sauce to cover noodles; (4) Ricotta cheese mixture—spread to cover all; (5) another layer of noodles, 4 or 5; (6) Top with rest of sauce. If sauce left over, freeze for later use. Bake at 350° for about 45 minutes. Top with Mozzarella and bake 5 more minutes.

*Connie Zerkle*

## LASAGNA

- **1 med. onion, chopped**
- **2 cloves garlic, minced**
- **1/2 c. chopped green pepper**
- **1 sm. jalapeno pepper, minced**
- **1 tsp. salt**
- **3/4 tsp. black pepper**
- **1/4 tsp. cayenne pepper**
- **1 tsp. basil**
- **1/2 tsp. oregano**
- **1/2 tsp. thyme**
- **2 tbsp. Worcestershire sauce**
- **1 lb. ground beef**
- **1 (15 oz.) can black beans, rinsed and drained**
- **2 (15 oz.) cans tomato sauce**
- **1 lg. box lasagna noodles**
- **8 oz. Gouda cheese, shredded**
- **4 oz. cheddar cheese**
- **8 oz. Mozzarella cheese**
- **4 oz. Mozzarella cheese**
- **1 (11 x 14 x 1 1/2 inch) baking dish**

Brown ground beef, drain and set aside. Saute first 4 ingredients in 2 tablespoons olive oil. Add spices, Worcestershire, beef, beans and tomato sauce. Cook on medium until hot. Meanwhile cook the lasagna noodles per the package instructions. Mix the 3 cheeses together (reserving the 4 ounces of Mozzarella). Begin alternating meat sauce, cheese, then noodles. Last add the 4 ounces Mozzarella. Bake at 350° for 40 to 45 minutes or until browned on top and bubbling. Let stand 10 minutes. Makes 8 main dish servings. Serve with garlic bread.

*Joyce Bradley*

## AMISH YUM-A-SETTA

**2 lbs. lean ground beef, browned, excess fat drained**
**1 can tomato soup**
**1 can light cream of celery soup**
**1 (16 oz.) pkg. no egg noodles, cooked**
**8 oz. fat free cheddar cheese**
**1/4 c. brown sugar**
**1/2 c. diced onion**

Combine beef, onion, and sugar. In deep dish layer meat mixture, soup, noodles, and cheese. Bake 30 minutes at 350°.

*Mary Kay Hursh*

## BEEF PORCUPINE SKILLET

**4 c. tomato juice**
**6 whole cloves**
**1 tbsp. Worcestershire sauce**
**1 tbsp. sugar**
**1 lb. ground beef**
**1/2 c. uncooked rice**
**2 tsp. salt**
**1/4 tsp. pepper**
**1 tbsp. grated onion**
**1/2 clove garlic, minced, or garlic powder**

Mix together tomato juice, cloves, Worcestershire sauce and sugar in large skillet to make sauce. Combine remaining ingredients; form into small balls. Place balls in sauce, cover and simmer for 1 hour or until rice is tender. Occasionally turn meat balls.

*Carolyn Trubey*

## BEN-GETTI

**1 lb. ground beef**
**1/2 c. onion**
**Salt to taste**
**1 (8 oz.) pkg. noodles (cook first)**
**1 box frozen peas or corn (cook for a few minutes)**
**1 can tomato soup**
**1 can cream of mushroom soup**
**1 (1 lb.) box Velveeta cheese**

Mix all together. Bake at 350° for about 40 minutes.

*Lori Willis*

## CAVITINI

**1 lb. ground beef**
**1 lb. sausage (or can use just 1 lb. hamburger)**
**1 med. onion (optional)**
**1 pkg. pepperoni**
**1 sm. can mushrooms**
**3 (14 oz.) jars pizza sauce, or 1 lg. jar spaghetti sauce**
**2 c. shredded cheddar**
**2 c. Mozzarella**
**2 c. pasta**

Save 1/2 cup of each cheese for the top. Cook pasta. Mix all ingredients together. Top with cheese. Bake at 350° for 35 to 45 minutes.

*JoAnn Sprague*

## HOBO MEAL IN ONE

In a 12 x 12 inch piece of aluminum foil put 1 nice size hamburger patty. On this lay 1 nice slice of onion and slices of potato. Put carrots around this and mango if desired. Season with salt and pepper. Wrap foil around and seal. Bake at 350° for 35 to 40 minutes.

*Marjorie Zeisloft*

## MEATBALLS

**1 lb. ground beef**
**1/2 lb. ground pork**
**3 slices bread, mustard and squeezed dry**
**1/2 tsp. salt**
**1/4 tsp. pepper**
**2 eggs**
**Sprinkle of nutmeg**
**Tiniest pinch of oregano**
**1 clove garlic, minced**
**3 sprays parsley, chopped**
**4 tbsp. grated Parmesan cheese**

Mix well. Form into balls 2 1/2 x 1 1/2 inches thick. (Wet palms between balls.) Fry in hot oil containing 1/2 inch olive. Cook balls slowly until nicely browned on all sides. Serve bordered around spaghetti and sauce. Makes 12 balls.

*JoAnn Sprague*

## TEXAS BEEF SKILLET

**1 lb. ground beef**
**3/4 c. chopped onion**
**1 (16 oz.) can chopped tomatoes**
**1 (15 1/2 oz.) can red beans**
**1/2 c. instant rice**
**3 tbsp. green pepper**
**1 1/2 tsp. chili powder**
**1/2 tsp. garlic salt**
**3/4 c. American cheese**
**Corn chips**

Brown ground beef, onion until tender. Drain off fat; stir in undrained tomatoes, undrained beans, uncooked rice, green pepper, chili powder, garlic salt, 1/2 cup water and 1/2 teaspoon salt. Bring to a boil. Reduce heat and simmer covered for 20 minutes, stirring occasionally. Top with cheese. Cover until cheese melts, about 3 minutes, and serve over or with corn chips.

*Virginia Manon*

## HOLIDAY DELIGHTS

**1 lb. ground beef**
**1 lb. Jimmy Dean hot sausage**

Brown the meat and drain.

Add:

**1 lb. Velveeta cheese, cubed**
**1 tsp. oregano**
**1/2 tsp. garlic salt**
**1/2 tsp. pepper**

Heat until cheese is melted. Spread generously on party rye bread. Place on cookie sheets to freeze, then put them in plastic bags. When ready to serve, remove from bags, still frozen, place on cookie sheet and bake for about 15 minutes in 350° oven. This recipe will make about 2 pastry loaves.

*Thersa Smith*

## MEAT CUPS WITH CREAMED POTATOES

**3/4 lb. ground beef**
**1/4 c. dry bread or cracker crumbs**
**1/2 c. milk**
**1 tsp. salt**
**1/8 tsp. pepper**

Combine all ingredients. Line ungreased muffin pans with the meat mixture to a thickness of about 1/4 inch. Fill with creamed potatoes and bake in a moderate oven (350°) for about 30 minutes. Serves 6.

**CREAMED POTATOES:**

**6 med. potatoes**
**1 1/2 c. milk**
**Salt and pepper**

Peel and dice potatoes. Place in a saucepan with milk. Cover and cook slowly about 20 minutes. Remove cover and cook until thick. Add seasonings and fill meat cups. Cover either with mango or cheese.

*Juanita Rhodes*

## POOR MAN'S STEAK

**1 lg. ground beef**
**1 c. milk**
**1 c. cracker crumbs**
**1/4 tsp. pepper**
**1 tsp. salt**
**1 sm. chopped onion**

Shape into a narrow loaf and refrigerate at least 8 hours or overnight. Then cut into slices and fry on both sides until brown. Put slices into baking dish. Mix 1 can mushroom soup with 1 can water or milk and pour over slices. Bake 1 hour at 325°.

*Thersa Smith*

# PIZZA HOT DISH

**1 1/2 lbs. lean ground beef**
**1/2 c. chopped green pepper**
**1/4 c. chopped onion**
**3 c. Hunt's tomato sauce**
**1/2 tsp. garlic salt**
**1/2 tsp. oregano**
**1/2 tsp. onion salt**
**1/2 tsp. black pepper**
**3 c. cooked noodles**
**4 oz. grated cheddar cheese**
**2 oz. Parmesan cheese**
**1/2 c. mushrooms (optional)**

Brown ground beef; add peppers, onions, spices with tomato sauce; simmer 15 minutes over low heat. Put noodles in 9 x 13 inch pan; pour sauce over. Sprinkle cheeses on top. Cover. Bake at 350° for 30 minutes. Uncover; bake 5 minutes more.

*Marian Martinsen*

# SPINACH BEEF BISCUIT BAKE

**2 (7 1/2 oz.) tubes refrigerator buttermilk biscuits**
**1 1/2 lbs. ground beef**
**1/2 c. chopped onions**
**2 eggs**
**1 (10 oz.) pkg. frozen spinach, thawed and squeezed dry**
**1 (4 oz.) can drained mushroom pieces**
**4 oz. Monterey Jack cheese**
**1 1/2 tsp. garlic powder**
**Salt and pepper to taste**
**1 to 2 tbsp. melted butter or margarine**

Grease 11 x 7 x 2 inch baking dish. Press and flatten biscuits on bottom. Brown meat and onion; drain. Beat in a bowl eggs. Add spinach and mushrooms, cheeses, garlic powder, salt, pepper, beef mixture; mix well. Spoon on prepared crust. Drizzle with butter. Bake uncovered at 375° for 25 to 30 minutes or until crust is brown. Yield: 6 servings.

*Carole Reynolds*

# BEEF TACO BAKE

**1 lb. ground beef**
**1 (10 3/4 oz.) can Campbell's condensed tomato soup**
**1 c. Paco thick and chunky salsa**
**1/2 c. milk**
**6 flour tortillas or 8 corn tortillas (6 to 8 inches), cut into 1 inch pieces**
**1 c. shredded cheddar cheese**

In skillet over medium high heat, cook beef until browned, stirring to separate meat. Pour off fat. Add soup, salsa, milk, tortillas and half the cheese. Spoon into 2 quart shallow baking dish. Cover. Bake at 400° for 30 minutes or until hot. Sprinkle with remaining cheese.

*Mary Kay Hursh*

## CHICKEN CRESCENTS

**1 (8 count) pkg. refrigerated crescent rolls**
**1 c. cheddar cheese, grated**
**1 (10 to 12 oz.) can Sweet Sue chicken (about 1 1/2 to 2 c.)**
**1 can cream of chicken soup, diluted with 1 can of milk**
**Parsley and paprika (optional)**

Fill each crescent roll with diced chicken and grated cheese. Roll up and place in a shallow pan, slightly separated for better cooking. Place any extra chicken or cheese between rolls. Pour soup-milk mixture over rolls. Top with plenty of grated cheese; sprinkle with parsley and paprika. Cover with foil and bake at 375° for about 1/2 hour. This is a good recipe to expand. I use 3 cans of rolls,4 cups of cheese and 2 cans of soup. You can increase the chicken, too.

*Erin Magnuson*

## CHICKEN DRESSING

**1 1/2 loaves bread, dried out**
**1 sm. onion**
**3 eggs**
**1 stick butter, melted**
**1 lg. can white chunk chicken**
**2 cans cream of chicken soup**
**1 (16 oz.) can chicken broth**

Crumble dried bread. Chop onion. Mix all ingredients. Put in a sprayed 2 quart casserole. Bake at 375° for 1 hour.

*Peggy Moore*

## CHICKEN SURPRISE

**(Taken from Weight Watchers)**

**4 oz. cooked chicken, diced**
**2 oz. shredded cheddar cheese**
**1 c. cooked noodles**
**2 tsp. mayonnaise**
**1 tsp. Worcestershire**
**1/8 tsp. salt**
**Dash pepper**

Combine all ingredients except paprika, if you want it for the top. In a bowl mix and divide between 2 individual baking cups. Bake 30 minutes or until top is brown.

*Dorothy Waterson*

## CROCKPOT CHICKEN STROGANOFF

**4 (4 oz.) boneless chicken breasts, frozen**
**1 can cream of mushroom soup**
**1 (16 oz.) tub sour cream**
**1 env. dry onion soup mix**

Place frozen chicken breasts in the bottom of your crockpot. Mix remaining ingredients together. Pour over chicken. Cook on low at least 7 hours. Stir well; serve.

*Peggy Moore*

## CREAMY CHICKEN AND RICE BAKE

**1 (8 oz.) jar Cheez Whiz**
**1 ½ c. cooked rice**
**2 c. cooked chicken, chopped**
**1 pkg. peas, cooked**
**1 can French fried onions**

Combine cheese and rice. Mix well. Add chicken, peas and ½ onion. Place in casserole dish. Bake at 350° for 15 minutes. Top with rest of onions. Bake 5 minutes longer.

*Iris Ramer*

## MEXICAN CHICKEN AND RICE

**1 tbsp. oil**
**1 lb. boneless, skinless chicken breast, cut into strips**
**1 sm. onion, chopped**
**1 sm. green pepper, chopped**
**1 (10 oz.) pkg. frozen sweet corn, thawed**
**1 c. chicken broth**
**1 c. mild salsa**
**1 ½ c. Minute Rice, uncooked**
**½ c. shredded cheddar**

Heat oil in large skillet on medium high heat. Add chicken, onion and pepper; cook and stir until chicken is cooked through. Add corn, broth and salsa; bring to boil. Stir in rice; cover. Remove from heat. Let stand 5 minutes. Stir. Sprinkle with cheese; cover. Let stand 2 minutes or until cheese melts.

*Patty Miller*

## CHICKEN & RICE SKILLET

**4 or 5 boneless, skinless chicken breasts**
**1 (10 ¾ oz.) can condensed cream of chicken soup**
**2 c. white Minute Rice**

Brown chicken in 1 tablespoon hot oil on each side until done. Add salt and pepper for flavor. Remove from pan. Add chicken soup and 1 ⅓ cups water. Bring to boil. Stir in 2 cups rice; stir. Top with chicken; cover and cook on low heat for 5 minutes. Stir. Makes about 4 to 6 servings.

*Jody Liberty*

# DELI CHICKEN WRAP

**1 lb. grilled chicken, cut into strips**
**½ c. "deli" brown mustard**
**¼ c. French salad dressing**
**4 (10 inch) flour tortillas, heated**
**1 c. shredded cheese**
**1 c. shredded lettuce**

Toss chicken with ¼ cup mustard and salad dressing. Set aside. Spread each tortilla with 1 tablespoon mustard. Arrange lettuce, cheese, chicken mixture in center of each tortilla, dividing equally. Fold sides toward center. Roll up to enclose filling. Microwave on high 1 minute until heated through and cheese is melted. Cut in half to serve. May be eaten immediately or microwaved later. Makes 4 servings.

*Carole Reynolds*

# CRUNCHY CHICKEN

**Chicken**
**Melted oleo**
**Rice Krispies, crushed**
**Salt**

Take the required number of pieces of chicken. Dip each into the melted oleo and then into the crushed Rice Krispies to which a bit of salt has been added. Place the pieces close together on a shallow baking dish. Bake at 250° for 2 hours or until soft. Good for Sunday dinner.

*Ruth Culler*

# SCALLOPED CHICKEN

Cook and remove from bone 1 chicken. Shred into small pieces in casserole dish or loaf pan. Cook noodles in chicken broth, next add 1 can of mushroom soup, 1 pound shredded Velveeta cheese. Pour over chicken. Sprinkle with cracker crumbs, butter, salt and pepper. Bake in 350° oven for 45 minutes or until done.

*Hilma Culler*

# STOVE-TOP ONE DISH CHICKEN BAKE

**1 (6 oz.) pkg. Stove Top chicken stuffing mix**
**4 boneless, skinless chicken breast halves**
**1 (10 ¾ oz.) can cream of mushroom soup**
**⅓ c. sour cream or milk**

Put contents of vegetable/seasoning packet, stuffing mix and 1 ⅔ cup water. Set aside. Place chicken in 13 x 9 inch baking dish. Mix soup and sour cream; pour over chicken. Spoon stuffing evenly over top. Bake at 375° for 45 minutes.

*Marjorie Zeisloft*

# TEX-MEX CHICKEN STRIPS

**1 (14 1/2 oz.) can chicken broth**
**3 skinless, boneless chicken breasts, cut in 1 inch strips**
**2 med. tomatoes, seeded and chopped (2 c.)**
**1 med. red or green pepper, chopped (1 c.)**
**1/4 tsp. dried oregano**
**1/4 tsp. ground cumin**
**1/4 tsp. salt**
**1/4 tsp. pepper**
**1 c. frozen corn**
**12 oz. bow-tie pasta**
**1/3 c. chopped green onion tops**

Bring broth to a boil. Add chicken, tomatoes, bell peppers, oregano, cumin, salt and pepper. Simmer about 10 minutes (until chicken is done). Stir in corn. Remove from heat and keep warm. Cook pasta (do not add salt). Drain. Place pasta on serving plate and top with chicken mixture. Garnish with green onion tops.

*Rosemary Henderson*

# THREE CHEESE CHICKEN BAKE

**1/2 c. chopped onion**
**1/2 c. chopped green pepper**
**3 tbsp. butter or margarine**
**1 can cream chicken soup**
**1 can celery soup**
**1 (2 oz.) jar chopped pimientos, drained**
**1/2 tsp. dried basil**
**1 (8 oz.) pkg. noodles, cooked and drained**
**3 c. diced cooked chicken**
**2 c. cottage cheese**
**2 c. (8 oz.) shredded cheddar cheese**
**1/2 c. grated Parmesan cheese**
**1/4 c. buttered bread crumbs**

In a skillet, saute onion and green peppers in butter until tender. Remove from heat. Stir in soups, pimientos and basil; sat aside. In a large bowl, combine noodles, chicken and cheese and mix well. Transfer to a greased 13 x 9 x 2 inch baking dish. Bake uncovered at 350° for 40 to 45 minutes or until bubbly. Sprinkle with crumbs. Bake 15 minutes longer.

*Mary Kay Hursh*

# THRIFTY CHICKEN BAKE

**2 c. diced cooked chicken**
**1 (10 oz.) can chicken soup**
**1 c. water**
**1/2 c. milk**
**1 1/2 c. quick cooking rice, uncooked**
**1 pt. green beans, drained**
**1/2 c. cheddar cheese**
**1/2 tsp. dry mustard**
**1/2 tsp. salt**
**1/2 c. dry bread crumbs**
**2 tbsp. margarine**

In a lightly greased 1 1/2 quart baking dish, mix together soup, water and milk. Add chicken, rice, green beans, cheese, mustard and salt. Mix well. In a bowl, mix bread crumbs with melted oleo. Sprinkle over chicken mixture. Bake in 400° oven 25 minutes or until mixture bubbles.

*Ruth Culler*

## BROILED HAM TOWERS

*Gobblers will topple these.*

Combine:

**2 c. cooked diced ham**
**1/2 c. finely chopped green pepper**
**1/2 c. mayonnaise**

Add:

**1 tsp. Italian herb seasoning**
**1/8 tsp. pepper**
**Pinch nutmeg (optional)**

**4 English muffins, split**

Spread open face.

**8 tomato slices**
**1/2 tsp. Beau Monde seasoning (optional)**

Place tomato slices on ham. Sprinkle with seasoning.

**8 slices Swiss cheese**
**1/4 tsp. Italian herb seasoning**

Top with cheese. Sprinkle with seasoning. Broil until cheese is brown and bubbly. Good!

*Mary Maddin*

## HAM & POTATOES AU GRATIN

**1/4 c. chopped onion**
**1/4 c. chopped green pepper**
**2 tbsp. margarine, divided**
**3 c. diced, peeled potatoes, cooked**
**1 lb. fully cooked ham, cubed**
**1/4 c. mayonnaise**
**1 tbsp. flour**
**1/8 tsp. pepper**
**3/4 c. milk**
**1 c. (4 oz.) shredded cheddar cheese**

Saute onions and green peppers in 1 tablespoon margarine until tender. Combine onions and peppers with potatoes, ham and mayonnaise; pour into an ungreased 11 x 7 x 2 inch baking dish. In saucepan melt remaining butter. Stir in flour and pepper until smooth. Gradually add milk and bring to a boil. Cook and stir 1 minute. Stir in cheese just until melted. Pour over potato mixture. Cover and bake at 350° for 30 minutes or until bubbly. Serves 8.

*Kay Norton*

# HAM AND POTATO BAKE

**2 tbsp. chopped onion**
**1/4 c. margarine**
**1/4 c. flour**
**1 tsp. salt**
**1 1/2 c. milk**
**2 c. shredded cheddar cheese**
**1/2 lb. ham, cut thin**
**6 c. cooked potato slices**

Saute onion in margarine. Blend in flour then slowly add milk; stir until thick. Add 1 1/2 cups cheese; stir until melted. Add potatoes and ham. Top with remaining cheese. Bake at 350° for 30 minutes.

*Gwen Garman*

# ONE DISH PORK OR STEAK MEAL

Brown pork or steak in skillet (onions optional). Put green beans and mushroom soup over meat. Cook awhile and then quarter potatoes and put on top and cook until tender. This is old time cooking (no measurements) but you use per serving amounts.

*Fern Waldron*

# PORK CHOPS OVER STUFFING

**2 pkgs. stuffing mix**
**3 1/3 c. chicken broth**
**1/2 c. butter**
**8 (1/2 to 3/4 inch thick) boneless pork loin chops**
**Worcestershire sauce (optional)**

In a large saucepan combine the vegetable seasoning packets from stuffing mix with broth and butter. Bring to a boil, reduce heat; cover and simmer for 5 minutes. Stir in stuffing. Cover and remove from the heat; let stand for 5 minutes. Spoon stuffing into mounds in greased 13 x 9 x 2 inch baking dish. Place a pork chop over each mound. Sprinkle with Worcestershire sauce. Cover and bake at 425° for 15 minutes. Uncover; bake 20 minutes longer or until meat juices run clear.

*Hilma Culler*

# CHOPS AND CABBAGE

**6 pork chops**
**1 can cream celery soup**
**1/3 c. water**
**1/2 c. chopped onion**
**1 tsp. caraway seed**
**Black pepper to taste**
**4 cabbage wedges (about 1 lb.)**

Brown chops; pour off fat. Stir in soup, water, onion, caraway seed and pepper. Arrange cabbage wedges on top of chops. Cover. Cook over low heat approximately 30 minutes or until done, stirring occasionally.

*Patty Miller*

## CORNBREAD AND SAUSAGE STUFFING

- **6 tbsp. butter**
- **1 c. chopped onion**
- **1 c. chopped celery**
- **½ c. chopped green pepper**
- **2 tsp. poultry seasoning**
- **1 ½ tsp. thyme leaves**
- **1 tsp. garlic powder**
- **10 c. cooked and crumbled cornbread**
- **1 can chicken broth**
- **1 lb. sausage**

Preheat oven to 350°. In large skillet melt butter; add onion, celery, and pepper. Saute 5 minutes. Add poultry seasoning, thyme, and garlic. In bowl add cornbread, vegetable mixture, and sausage. Add broth. Spoon into baking pan. Bake 30 to 35 minutes in pan. 10 cups.

*Amy Lash*

## BAKED ZITI

- **1 (27 oz.) jar your favorite pasta sauce, chunky**
- **1 lb. Bob Evans Italian sausage**
- **1 med. onion, chopped**
- **1 green pepper**
- **1 c. thinly sliced mushrooms**
- **1 (16 oz.) can diced Italian tomatoes**
- **1 (16 oz.) can Italian tomato sauce**
- **½ tsp. salt**
- **1 ½ tsp. garlic salt**
- **¼ tsp. pepper**
- **1 (16 oz.) can Ricotta cheese**
- **2 c. Mozzarella cheese**
- **1 lb. Italian style ziti shells**

Brown sausage; drain. Add chopped onion, green peppers, mushrooms, salt, pepper, garlic salt; simmer 5 minutes. Add tomatoes, tomato sauce, pasta sauce; mix well. Set aside. Cook ziti shells according to package; drain. In a large bowl combine shells, Ricotta cheese, 1 cup Mozzarella cheese; mix well. Add meat mixture. Pour into 9 x 13 inch greased casserole dish; add 1 cup of Mozzarella cheese on top. Bake at 350° for 30 minutes.

*Susie Witt*

## SAUSAGE QUICHE

- **1 lb. cooked bulk sausage**
- **6 to 12 eggs**
- **3 c. milk**
- **1 ½ to 2 c. grated cheddar cheese**
- **3 c. plain croutons**
- **¾ tsp. salt**
- **1 tsp. prepared mustard**
- **¼ tsp. onion powder**
- **Dash pepper**
- **Dash Worcestershire sauce**

Combine above and let stand until croutons absorb fluid. Pour into greased quiche dish or 9 x 13 inch. Bake at 325° for 55 to 60 minutes. Could add ham, bacon, celery, etc. Brown sausage. Beat eggs. Add milk, cheese and croutons. Add sausage. Let stand overnight.

*Marge Ellis*

# CHEESEBURGER MACARONI

**1 lb. ground beef**
**2 1/2 c. water**
**1/3 c. ketchup**
**1 1/2 tsp. onion powder**
**2 c. elbow macaroni, uncooked**
**3/4 lb. (12 oz.) process cheese spread, cut up**

Brown meat in large skillet; drain. Add water, ketchup and onion powder. Bring to boil. Stir in macaroni and reduce to medium-low; cover with tight-fitting lid. Simmer 8 to 10 minutes or until macaroni is tender. Add cheese; stir until melted. Makes 4 to 6 servings.

*Debra Fike*

# CRUNCHY CHEESERONI

**2 c. Creamettes macaroni, uncooked**
**1 lb. ground beef**
**1 can condensed tomato soup**
**1 can condensed cream of mushroom soup**
**1 med. green pepper (optional)**
**2 c. County Line Colby cheese, cubed**
**1 can Durkee/O & C real French fried onions**

Cook macaroni according to package directions; drain. Brown ground beef; drain. Add soups, green pepper, and cooked macaroni; place half the mixture in a greased 2-quart casserole dish. Sprinkle with half the cheese and onions. Top with remaining macaroni mixture and cheese. Bake at 350° for 25 minutes. Sprinkle with remaining onions and bake 5 minutes longer. Makes 6 servings.

*Carolyn Diederich*

# MAC 'N CHEESE FOR ONE

**2 tbsp. butter or margarine, divided**
**1 tbsp. flour**
**1/4 tsp. salt**
**Pinch pepper**
**1/2 c. milk**
**1/3 c. diced cheddar cheese**
**1/4 tsp. prepared mustard**
**1/4 tsp. Worcestershire sauce**
**3 tbsp. elbow macaroni, cooked and drained**
**1/2 tsp. onion**
**2 saltines, crushed**

Melt 1 tablespoon butter; stir in flour, salt and pepper. Whisk in milk until smooth. Cook and stir for 2 minutes. Reduce heat to low. Add the cheese, mustard, Worcestershire sauce and onion; stir until cheese is melted. Add macaroni. Transfer to greased 1 cup baking dish. Sprinkle with saltines; dot with remaining butter. Bake uncovered at 350° for 15 minutes or until heated through.

*Dorothy Schrader*

# MACARONI AND CHEESE

**1 c. dry macaroni**
**1 c. cottage cheese**
**1 c. dairy sour cream**
**1 c. Velveeta cheese, cut up**
**1 c. sharp cheddar cheese, grated**
**2 eggs, beaten**

Cook macaroni according to package directions; drain. Combine cottage cheese, sour cream, Velveeta, cheddar cheese and eggs in buttered 2 ½ quart casserole. Add cooked macaroni; fold in thoroughly. Bake at 350° for 45 minutes. Makes 6 to 8 servings.

*Martha Albert*

# MACARONI SALAD

**½ lb. elbow macaroni or spaghetti, cooked**
**1 green pepper, diced**
**¼ c. sliced stuffed olives**
**3 firm tomatoes, quartered**
**2 sm. onions, cut fine**
**1 c. mayonnaise**
**2 tbsp. French dressing**

Blend mayonnaise and French dressing. Mix ingredients in order given. Add dressings and chill. 10 to 12 servings.

*Dorma Haiflich*

# MACARONI WHIP UPS

**1 lb. ground beef**
**½ c. Miracle Whip**
**1 (30 oz.) jar spaghetti sauce**
**1 (7 oz.) pkg. macaroni**

Brown ground beef. Add Miracle Whip, spaghetti sauce and cooked macaroni. Heat on medium, stirring occasionally. Top with cheese. Serves 4 to 6.

*Donna Carnahan*

# ITALIAN VEGETABLE PASTA BAKE

**3 c. Mostacholli or penne pasta, cooked and drained**
**1 (27 ½ oz.) jar light pasta sauce, meatless variety**
**1 (8 oz.) pkg. light shredded Mozzarella cheese**
**2 c. sliced mushrooms**
**2 c. each thin yellow squash and zucchini slices**
**½ c. grated Parmesan topping, divided**

Mix pasta, sauce, 1 cup Mozzarella cheese, vegetables and ¼ cup of Parmesan cheese. Spoon into 9 x 13 inch baking dish. Top with remaining Mozzarella and Parmesan cheese. Bake at 350° for 25 minutes or until hot. Makes 8 (1 ¼ cup) main dish servings.

*Julie Finn*

# CHUNKY TOMATO PASTA BAKE

**6 oz. uncooked penne or other tube pasta**
**1 lb. ground beef**
**1 (14 1/2 oz.) can Del Monte diced tomatoes with basil, garlic and oregano**
**1 (10 3/4 oz.) can condensed cream of mushroom soup**
**1 1/2 c. shredded Mozzarella cheese**

Cook pasta according to package directions; drain. Brown meat in skillet; drain. Combine meat with pasta, tomatoes and mushroom soup; place in 11 x 7 inch baking dish. Cover and bake at 350° for 25 minutes. Uncover; top with cheese. Bake 3 minutes longer or until cheese is melted. Serves 4.

*Susan Boyle*

# PASTA PARMESAN

**1 box ziti or other tubular pasta**
**1 stick butter**
**2 pkgs. shredded Parmesan cheese (not grated)**
**1 pt. Half & Half**
**1/2 pt. cream**

Boil pasta 10 to 12 minutes. Try not to "over-boil." Drain pasta. Return to pan with stick of butter. Stir until melted. Pour half of pasta in 13 x 9 inch pan. Cover with 1 package of cheese. Pour half of cream and half of "Half & Half over pasta. Add the rest of pasta. Layer with other package of cheese and pour rest of ingredients over mixture. Bake uncovered at 350° for approximately 30 minutes or until bubbly.

*Mitzi Garman*

# NOODLE CASSEROLE

**2 lbs. ground beef**
**1/8 c. brown sugar**
**1/4 c. chopped onion**
**1 can tomato soup**
**1 can cream of chicken soup**
**16 oz. noodles, cooked and drained**
**8 oz. shredded cheddar cheese**

Preheat oven to 350°. Spray 13 x 9 inch pan. Brown meat with onion; drain. Add sugar, salt and pepper to taste. Add tomato soup. Combine cream of chicken soup with noodles. Layer meat mixture and noodle mixture, placing cheese between layers. Bake for 1/2 hour.

*Patty Miller*

# NOODLE BAKE

**1 pkg. noodles, cooked**
**1 1/2 lbs. hamburger**
**1 onion**
**2 cans Campbell's tomato soup**
**1/2 can water**
**2 tsp. sugar**
**8 oz. Philadelphia cream cheese**
**1 (8 oz.) ctn. sour cream**

Brown hamburger and onion and drain. Add 2 cans tomato soup and 1/2 cup water and 2 teaspoons sugar in skillet and cook until warmed through. In a small bowl, cream together cream cheese and sour cream. In a well greased 9 x 13 inch casserole dish, layer as follows: thin layer hamburger/tomato mixture, noodles (cooked), creamed cheese mixture. Repeat until all ingredients are used up. Make sure to leave some tomato/hamburger mixture for top layer. Top off layers with Velveeta cheese or cheese of your choice. Bake at 350° for 20 to 30 minutes.

*Lisa Myers*

# QUICK NOODLE DISH

**1 pkg. med. noodles, cooked and drained**
**1 can cream of chicken soup**
**1/2 c. milk**

Cook noodles; drain. Add soup and milk. Great for a quick meal. Plus most children enjoy this.

*Marilyn Nelson*

# STUFFED PASTA SHELLS WITH HOMEMADE SAUCE

**1 box lg. pasta shells (for stuffing)**
**1 ctn. Ricotta cheese**
**1 pkg. Mozzarella cheese**
**1 pkg. Parmesan cheese**
**1 egg, beaten**
**1 tbsp. oregano**

Boil pasta shells approximately 10 to 12 minutes. Mix together remaining ingredients. Drain shells and rinse with cold water. **Lightly** cover bottom of 13 x 9 inch dish with sauce, about 1 cup. Stuff shells with approximately 1 tablespoon mixture and place face down in pan. Bake at 350\ for approximately 30 minutes or until bubbly.

**SAUCE:**

**1 lg. (approx. 29 oz.) can Italian style tomatoes, not stewed**
**1 (16 oz.) can tomato paste (approx.)**
**1/2 can water**
**1 (16 oz.) can tomato sauce (approx.)**
**1 tbsp. sugar**
**1 tbsp. oregano**
**1 tsp. garlic powder**

Break up tomatoes with your hands in large pot. Add remaining ingredients and allow to come to boil. Cover and reduce heat to low. Allow to simmer at least 1 hour.

*Mitzi Garman*

# CABBAGE PIE

**FILLING:**

**2 lbs. hamburger (salt and pepper to taste)**
**1 onion**
**3 to 4 sticks celery**
**1 head shredded cabbage**
**1 bell pepper**
**1 can tomato soup or mushroom**

**BREAD DOUGH:**

**¼ c. shortening**
**2 tbsp. salt**
**2 pkgs. dry yeast**
**½ c. warm water**
**11 to 12 c. flour**
**¼ c. sugar**
**2 c. scalded milk (cool to lukewarm by adding 1 ½ c. cold water)**

Chop up filling ingredients fine. Cook until it boils then for 15 minutes longer. Mix bread dough and knead 5 to 7 minutes. Let rise. Punch down and knead. Let rise ½ hour. Roll out and cut off pieces big enough to make a turnover. Put cabbage filling in it. Pinch closed and bake at 375° until brown.

*Kay Norton*

# CHICKEN POT PIE

**2 crust pastry**
**Cooked chicken (can be leftovers)**
**6 mushrooms**
**About ¾ c. frozen or fresh peas**
**1 onion**
**4 cloves garlic (or less)**
**Any other vegetables lying around**
**1 to 1 ½ c. milk**
**3 tbsp. butter or margarine**
**3 tbsp. flour**

Saute chopped onions and pressed garlic in oil in a frying pan. Slice carrot and mushrooms; add to onion and garlic (and other uncooked vegetables except the peas at this time). Cut chicken into small pieces and add to rest, then add the fresh or frozen peas last. In a separate saucepan melt the butter. Add the flour 1 tablespoon at a time and mix until thick. Add milk a little at a time and stir after each addition until sauce is smooth. After you've got about ¾ of the milk added. you can add it faster. Cook sauce over medium heat until it thickens. When sauce gets thick, pour into frying pan. Turn heat off. Put half of pastry crust into bottom of 9 inch pie pan. Put in filling mixture. Put top of pastry crust on and crimp edges. Cut holes in top for steam to escape. Cook at 350° for 45 minutes.

*Tona Liberty*

## SHEPHERD'S PIE

**1 can cream of mushroom soup**
**1 tsp. salt**
**Dash of pepper**
**1 lb. ground beef**
**1 tbsp. finely chopped onion**
**1 egg, slightly beaten**
**1/4 c. fine dry bread crumbs**
**2 tbsp. chopped parsley or a few chives**
**2 c. mashed potatoes (about 5 med.)**
**1/4 c. shredded cheese**

Mix thoroughly 1/2 can soup, beef, seasoning, onion, egg, parsley, and bread crumbs. Press firmly into 9 inch pie plate. Bake at 350° for 25 minutes. Spoon off fat. Frost with mashed potatoes and top with remaining soup and cheese. Bake for 10 minutes more or until cheese is melted.

*Lori Willis*

## TAMALE PIE

**1 lb. ground beef**
**2 tsp. chili powder**
**1 can condensed tomato soup**
**1 c. chopped green pepper**
**1 c. whole kernel corn**
**1/2 c. salsa or taco sauce**
**1/4 c. water**
**1 (8 1/2 to 12 oz.) pkg. corn muffin mix**

Preheat oven to 400°. In a 10 inch skillet over medium heat, cook beef and chili powder until beef is browned, stirring to separate meat. Spoon off fat. Stir in soup, pepper, corn, salsa, and water. Heat to boiling. Reduce heat to low. Cover; cook 5 minutes. Pour into 2-quart casserole. Prepare corn muffin mix according to package directions; spoon evenly over soup mixture. Bake 25 minutes or until a wooden toothpick inserted in center of muffin mixture comes out clean.

*Lori Willis*

## TACO PASTA PIE

**6 oz. spaghetti**
**2 tbsp. butter**
**1 beaten egg**
**2 c. Colby/Monterey Jack cheese**
**3/4 lb. ground beef**
**1 (8 oz.) can tomato sauce**
**1 (4 oz.) can diced green chilies**
**1 tsp. chili powder**
**1/4 tsp. salt**
**1 sm. can sliced black olives**
**1 sm. chopped tomato**
**1 sm. ctn. sour cream**

Boil pasta approximately 10 to 12 minutes. Drain. Add butter and toss until melted. Add egg, then toss until coated. Press onto the bottom and up the sides of an ungreased 10-inch pie plate. Cover with half of cheese. Bake at 375° for 8 minutes. Meanwhile, brown ground beef and drain off fat. Stir in tomato sauce, undrained chilies, chili powder, and salt, then heat through. Transfer mixture to prepared shell. Cover edge with foil. (It's easiest to cut circle out of large square of foil and place over pie, just covering edges.) Bake 15 minutes longer. Sprinkle with remaining cheese and olives. Bake 2 minutes more or until cheese melts. Sprinkle with chopped tomato and drops of sour cream.

*Mitzi Garman*

## TACO PIE

**1 (8 oz.) pkg. biscuits**
**1 lb. ground turkey**
**2 tbsp. beef bouillon powder**
**2 tbsp. chopped onion**
**Salt and pepper to taste**
**2 tbsp. chopped green peppers**
**1 (6 oz.) can tomato paste**
**3/4 c. water**
**1 pkg. taco seasoning**
**8 oz. shredded cheddar cheese**
**Salsa**
**Shredded lettuce**
**Fat free sour cream**

Press biscuits in a 9 inch pie plate, ground turkey brown and drain; sprinkle bouillon over meat and mix. Add rest of ingredients except the cheese, lettuce and salsa. layer 1/2 of meat mixture and 1/2 of the cheese; repeat with rest of meat and cheese. Bake at 350° for 15 minutes. Cut and serve with lettuce, salsa and sour cream.

*Dorothy Waterson*

## CARA'S PIZZA CRUST

**1/4 c. warm water**
**1 pkg. yeast**
**1 tbsp. sugar**

Mix; let set 5 minutes.

Add:

**1/3 c. water**
**2 tbsp. oil**
**1 tsp. salt**
**2 c. flour**

Mix well; let set 15 minutes. Pat onto greased pizza pan. Bake 5 minutes. Remove from oven; add your favorite toppings. Bake 15 minutes more or until cheese is melted.

*Susie Witt*

## EASY PIZZA

**1 lg. pkg. (10) "Grands" biscuits, cut into sixths (each)**
**1 lb. browned and drained ground beef**
**1 pkg. pepperoni**
**1 can drained, sliced mushrooms**
**1 pkg. grated cheese**
**1 (15 oz.) can pizza sauce**
**Green peppers, onions, olives (optional)**

Reserve 3/4 cup pizza sauce and set aside, and cheese (3/4 cup). Mix everything else together in large bowl. Pour into greased 9 x 13 inch cake pan. Pour remaining pizza sauce over mixture. Top with extra cheese. Bake at 350° for 30 to 40 minutes until done.

*Pam Norton*

# FRUIT PIZZA

**1 (18 oz.) pkg. Pillsbury refrigerated sugar cookies**
**8 oz. cream cheese**
**1/3 c. sugar**
**1/2 tsp. vanilla**

**TOPPING:**

**Fresh fruit with glaze**
**Canned pie topping**
**James or jellies**

Cut dough into 1/8 inch thick slices. Line 14 inch pizza pan with cookie slices, overlapping slightly. Bake at 375° for 12 minutes. Cool. Combine softened cream cheese, sugar and vanilla, mixing until well blended. Spread mixture over cookie crust. Spread with topping and chill. Cut in wedges and serve.

*Lena Ankney*

# INDIVIDUAL PIZZAS

**1 pkg. active dry yeast or 1 cake fresh yeast**
**1 1/4 c. lukewarm water**
**3 c. unbleached flour**
**1 1/2 tsp. salt**
**1 tbsp. olive oil**
**Handful of cornmeal**

Dissolve yeast in 1/2 cup lukewarm water in large mixing bowl. Let it proof 10 minutes. Add flour, salt, olive oil, remaining water. Mix well and knead dough smooth (about 10 minutes). Add more flour if necessary to make smooth silky dough. Put dough in oiled bowl; cover with cloth. Let rise until it doubles (about 1 hour). Punch down and let it rest for 10 minutes. Divide dough into 4 pieces; roll each piece into a flat circle about 10 inches in diameter. Preheat oven to 450°. Put dough rounds on a baking sheet that has been dusted with cornmeal and brush circles with olive oil. Put on Fontina cheese; top with your favorite toppings. Bake about 15 minutes.

Suggested toppings:

**Black olives**
**Stewed plum tomatoes**
**Capers**
**Mozzarella cheese**

**Cooked peas**
**Strips of Prosciutto**
**Ricotta cheese**
**Mozzarella cheese**

**Goat cheese**
**Fresh rosemary**
**Cooked bacon**
**Sauteed mushrooms**
**Mozzarella cheese**

*Andie Farnsworth*

# MEXICAN CHICKEN PIZZA

**1 Pillsbury pizza dough**
**3 skinless chicken breasts, cooked and cut up**
**1 pkg. taco seasoning mix**
**1 jar. Ortega taco sauce**
**1 can refried beans**
**1 pkg. shredded Mexican cheese**

Cook chicken, cut up into small pieces; add taco seasoning mix and heat as package directs. Set aside. Lay out dough on pizza pan. Spread beans onto dough. THen top with taco sauce, then meat, then top with cheese. Bake at 350° to 375° for 15 minutes or until done. Remove from oven and top with fine chopped lettuce, onions and tomato (optional).

*Pam Norton*

# POTATO CHICKEN CASSEROLE

**4 c. sliced raw potatoes**
**1 tsp. salt**
**1/8 tsp. pepper**
**1 tbsp. flour**
**1 c. cooked chicken, taken off bones**
**1 can cream of chicken soup**
**1/2 c. milk**
**2 tbsp. butter**
**Bread crumbs**

Grease casserole. Arrange layer of potatoes and chicken. Add salt, pepper, flour and butter. Pour soup over ingredients. Top with bread crumbs. Bake 45 minutes in 350° oven with cover on. Remove cover and bake 30 minutes longer.

*Ruth Culler*

# VEGETABLE PIZZA

**2 pkgs. crescent rolls**
**2 (8 oz.) pkgs. cream cheese (can use 1 if desired)**
**1 Hidden Valley ranch pkt.**
**1 c. Miracle Whip or salad dressing**
**8 oz. shredded cheddar cheese**
**Hormel bacon bits**
**Cauliflower, carrots, broccoli, onions**
**Black olives, mushrooms, green peppers, shredded cheddar cheese (optional)**

Pat 2 packages crescent rolls evenly to cover a 9 x 12 inch cookie sheet or 1 inch pan. Bake at 350° for 10 minutes. Mix 2 (8 ounce) packages cream cheese, 1 Hidden Valley packet, and 1 cup Miracle Whip. After crust cools, spread the above mixture on. Top with the amount you like of raw vegetables, shredded cheese and bacon bits.

*Pam Manon*
*Christy Coons*

## UPSIDE DOWN PIZZA

**(Taken from Weight Watchers)**

| | |
|---|---|
| **16 oz. lean ground beef or turkey** | **2 c. tomato sauce** |
| **Dash of garlic salt** | **6 oz. lite Mozzarella cheese** |
| **1/4 c. chopped celery** | **1 (8 oz.) can crescent refrigerator rolls** |
| **1/2 tsp. salt and pepper** | |
| **1 1/2 c. chopped vegetables (your choice)** | |

In a sprayed skillet saute turkey, celery, garlic powder, salt and pepper. Pour into sprayed 9 x 13 inch pan, top with vegetables, cover with tomato sauce and cheese. Top with crescent rolls. Bake at 350° for 20 to 35 minutes. Serves 8.

*Each 7 1/2 points, turkey; beef 8 points each.*

*Dorothy Waterson*

## THICK CRUST PIZZA DOUGH

| | |
|---|---|
| **4 c. flour** | **1 1/2 c. warm water** |
| **1 pkg. yeast** | **1 tsp. salt** |

Dissolve yeast in water; add flour and salt gradually until well mixed. Knead thoroughly. Let rise 1 hour. Spread out on large cookie sheet; let rise again 1/2 hour. Add toppings; bake at 400° for 20 minutes.

*Kay Norton*

## BERNIE'S HOT CHICKEN SALAD

| | |
|---|---|
| **4 c. cubed cooked chicken** | **1/2 c. pimiento** |
| **2 c. diced celery** | **1 c. mayonnaise** |
| **4 tbsp. grated onion** | **1 can cream of chicken soup** |
| **4 tbsp. lemon juice** | **1 can sliced water chestnuts** |
| **1 tbsp. salt** | |

Mix all together and put in 9 x 13 inch baking pan. Top with 1 cup grated cheddar cheese and 1 can of Chinese noodles. Bake at 350° for 30 to 40 minutes, until topping bubbles. Can be made ahead and chilled. Serves 6 to 8.

*Julie Finn*

# TACO CATALINA SALAD

**1 1/2 to 2 lbs. ground beef, cooked and drained**
**1 can kidney beans, rinsed and drained**
**Chopped lettuce**
**Chopped tomatoes**
**1 can black olives, sliced and drained**
**Chopped onion**
**1 (12 oz.) bag (2 c.) mild, shredded cheddar cheese**
**1 sm. bottle Catalina salad dressing**
**Crushed tortilla chips**

Layer above ingredients as listed (in order) in a 9 x 13 inch pan. Bake at 350° for 10 minutes.

*Becky Schenker*

# BAKED SPAGHETTI

**1 (16 oz.) box spaghetti, cooked and cooled**

Mix 3 egg whites into cooled spaghetti.

**16 oz. cottage cheese**
**1/2 c. Parmesan cheese**
**2 c. Mozzarella cheese**
**3 egg yolks**

**2 cans tomato sauce**
**2 tsp. sugar**
**Oregano**
**Garlic salt**
**Onion powder**
**1 1/2 lbs. hamburger, browned and drained**

Layer in baking dish sauce mixture, spaghetti, cheese mixture, spaghetti and sauce on top. May add more Mozzarella cheese on top. Bake 1 hour at 350°. May use favorite ready made sauce with browned hamburger.

*Natalie Fish*

# KETCHUP SPAGHETTI

**1 (1 lb.) box spaghetti**
**1 lb. browned ground beef**
**1 bottle ketchup**

Boil spaghetti 10 minutes until limp; drain. At same time brown ground beef. Mix spaghetti, ground beef and ketchup in large saucepan until warmed through. Serve with garlic toast and Parmesan cheese.

*Jody Liberty*

## SKILLET SPAGHETTI

**1 lb. ground beef**
**2 med. onions, chopped**
**1 (28 oz.) can tomatoes**
**1 tsp. chili powder**
**3/4 c. chopped green pepper**
**1/2 c. water**
**2 tsp. salt**
**1 (8 oz.) pkg. spaghetti**
**1 c. shredded cheddar cheese**

In skillet brown meat and onions; drain. Add the rest of the ingredients except the cheese. Heat to boiling. Cover; reduce heat. Simmer, stirring frequently, 30 minutes. Remove from heat. Sprinkle with cheese; cover until melted. If necessary, add water during cooking.

*Patty Miller*

## CHILI - JUST LIKE WENDY'S

**2 tbsp. oil**
**1 1/2 to 2 lbs. ground beef**
**1 (10 oz.) can French onion soup (not creamy)**
**1 tbsp. chili powder**
**2 tsp. ground cumin**
**1/2 tsp. black pepper**
**Few drops of Tabasco (if desired)**
**1 (21 oz.) can red kidney beans, undrained**
**1 (6 oz.) can tomato paste**
**1 (8 oz.) can tomato sauce**

In a medium skillet, heat oil and brown the beef. Put in large saucepan. Pour onion soup over beef; stir in spices. Add undrained beans, tomato paste and sauce, stirring well. Heat over low heat at least 20 minutes until piping hot and the flavors have blended. Serves 4 to 6.

*Phyllis Myers*

## GLACIER BAY LODGE WILDERNESS CHILI

**2 lbs. ground beef**
**1 tbsp. cooking oil**
**3 garlic cloves**
**3 stalks celery**
**2 lg. onions**
**1 (16 oz.) can diced tomatoes**
**3 (16 oz.) cans tomato sauce**
**1 tbsp. salt**
**1/2 tsp. coarse ground pepper**
**2 bay leaves**
**3 tbsp. chili powder**
**1 sm. can green chilies**
**1 1/4 tsp. oregano**
**6 whole allspice**
**3 tbsp. sugar**
**1 (15 oz.) can pinto beans**
**1 (15 oz.) can kidney beans**
**2 (12 oz.) cans tomato juice**

Brown ground beef. Add remaining ingredients and simmer for at least 2 hours. Serves a large number of people.

*Allen Willis*

# MEL'S CHILI

*From: Alica; Mel's Diner*

**2 lbs. ground beef**
**1 med. onion, chopped**
**2 cans tomato paste**
**6 cans water**
**1 clove garlic, mashed**

Simmer for 2 hours.

**1 tsp. salt**
**1 tsp. pepper**
**1 can chili beans**
**1 can kidney beans**
**2 pkgs. chili powder mix**

Simmer for 15 minutes and serve.

*Sharon Whan*

# SILLY CHILLI

**1 lb. ground beef**
**1 can V-8 juice**
**1 can bean sprouts**
**1 can French style green beans**
**1 pkt. chili seasoning**
**1 sm. onion**

Mix all ingredients together in a large pot. Simmer 25 to 30 minutes.

*Peggy Moore*

# HUNGARIAN GOULASH

**2 lbs. hamburger**
**1/2 lb. bacon**
**2 1/2 to 3 c. cooked macaroni**
**1 can tomatoes (sauce)**
**2 med. onions**

Chop the bacon into small pieces and fry well in skillet. Remove bacon and fry onions and hamburger in same skillet. Cook macaroni in salted boiling water; rinse in cold water. Finally mix the whole works in a casserole and bake in oven for 1 hour at 350°.

*Christy Weber*

# FIVE HOUR STEW

**Chunks of carrots, potatoes,**
**onions (as desired)**
**1 1/2 lbs. stew meat**
**3 tbsp. tapioca**
**2 tbsp. sugar**
**2 tbsp. salt**
**1 (12 oz.) can V-8 juice**

Layer vegetables and stew meat. Sprinkle with tapioca, sugar and salt and pour V-8 juice over the top. Cover and bake at 250° for 5 hours. DO NOT OPEN LID!

*Diana Meschberger*

## POTATO-GREEN BEAN & HAM STEW

**3 lbs. ham, cubed or diced**
**15 potatoes, cut in fourths**
**4 (15 oz.) cans cut green beans**

Boil ham 2 hours. Add potatoes; cook until potatoes are tender. Add green beans; cook for 20 minutes. Serve.

*Dawn Perkins*

## OLD TIME BEEF STEW

**2 lbs. beef chuck, cut in 1 1/2 inch cubes**
**1 tsp. Worcestershire sauce**
**1 clove garlic**
**1 med. onion, sliced**
**1 or 2 bay leaves**
**1 tbsp. salt**
**1 tsp. sugar**
**1/2 tsp. paprika**
**1/4 tsp. pepper**
**6 carrots, pared and quartered**
**6 potatoes, pared and quartered**
**1 onion**

In Dutch oven, thoroughly brown meat in 2 tablespoons hot shortening. Add 1 to 1 1/2 quarts hot water and the next 8 ingredients. Cover; simmer for 1 1/2 hours. Remove bay leaves and garlic. Add vegetables. Cover and cook 30 to 45 minutes. For gravy, measure 1 3/4 cup liquid. Add 1/4 cup water and 2 tablespoons flour. Stir slowly into hot liquid. Cook and stir until bubbly. Cook and stir 3 minutes. I add dumplings made from Bisquick and cook as directed on box.

*Rosemary Henderson*

## SAVORY BURGER STEW

**1 lb. ground beef**
**1 tbsp. instant onion**
**1/4 tsp. salt**
**1/8 tsp. pepper**
**1 (16 oz.) can Veg-All, drained**
**1 (10 oz.) can tomato soup**
**1 (4 oz.) can mushrooms**

Brown ground beef and onion. Drain. Add salt and pepper. Stir in Veg-All, soup and mushrooms. Pour into 1 1/2 quart casserole. Bake 15 minutes. Serve with biscuits and potatoes, mashed. Makes 4 to 6 servings.

*Lois Charleswood*

## STEW

**2 lbs. stewing beef**
**4 carrots, sliced 1/4 inch**
**2 med. onions, cut in eighths**
**3 stalks celery**
**1/3 c. instant tapioca**
**1 c. tomato juice**
**1 tbsp. salt**
**1/4 tsp. pepper**
**1 tbsp. sugar**
**2 potatoes**

Combine all ingredients except potatoes. Bake at 300° covered for 2 1/2 hours. Add potatoes (quartered) and bake 1 more hour uncovered. Stir occasionally.

*Carolyn Trubey*

# CALICO BEANS

**1 lb. hamburger**
**½ lb. bacon**
**1 onion, chopped**
**1 can kidney beans, drained**
**1 can lima beans, drained**
**1 can butter beans, drained**
**1 lg. can Bush beans**
**½ c. brown sugar**
**⅓ c. ketchup**
**2 tbsp. vinegar**
**1 tbsp. mustard**

Brown bacon, hamburger and onion and drain. Drain off liquid from the 3 kinds of beans and add to hamburger mixture in large bowl. Add 1 large can Bush beans (don't drain those, though); add brown sugar, ketchup, vinegar and mustard. Put into medium size granite roasting pan. Bake 1 hour at 350°.

*Lisa Myers*

# STUFFED MUSHROOMS

**¾ lb. Italian style sausage**
**½ c. Italian style bread crumbs**
**½ c. Parmesan cheese**
**1 tbsp. oregano**
**2 pkgs. fresh whole mushrooms (approx. 1 lb or 30 mushrooms)**
**¾ stick melted butter**
**1 c. Mozzarella cheese**

Remove mushroom stems and discard. Wash remaining mushroom caps. Allow to dry. Mix together all ingredients, except mushrooms, butter and Mozzarella cheese. (It's best to do it with your hands, as if preparing a meatloaf.) Coat mushrooms in butter and place in 13 x 9 inch dish. Stuff each mushrooms with filling. Sprinkle Mozzarella cheese on top. Bake at 350° for approximately 20 to 25 minutes.

*Mitzi Garman*

# STUFFED PEPPERS

**4 med. green peppers**
**1/2 lb. lean ground beef**
**1/2 c. chopped onion**
**1 c. canned tomatoes, drained**
**1 c. cooked long-grain rice, cooked without salt or fat**
**1 tbsp. Worcestershire sauce**
**1/2 tsp. Italian seasoning**
**1/4 tsp. salt**
**Dash of pepper**
**1/4 c. soft breadcrumbs**
**Vegetable cooking spray**
**1 c. canned tomato sauce**

Slice off stem end of peppers; remove and discard seeds and membranes. Blanch peppers 5 to 10 minutes in boiling water. Drain. Cook ground beef and onion in a nonstick skillet over medium heat until meat is browned, stirring until meat crumbles. Drain and pat dry with paper towels. Return meat mixture to skillet. Add tomatoes; cook until liquid evaporates. Remove from heat; stir in rice and next 4 ingredients. Spoon 1/2-cup portions of rice mixture into peppers; sprinkle evenly with breadcrumbs. Place peppers in a baking dish coated with cooking spray. Bake at 350° for 20 minutes or until lightly browned. Heat tomato sauce; spoon 1/4 cup sauce over each pepper. Yield: 4 servings.

*Violet Wallace*

# BEEF ENCHILADAS

**10 corn tortilla shells**
**10 oz. cheddar cheese, shredded**
**1 sm. can green chilies, chopped**
**Vegetable or corn oil**
**1 lb. ground beef**
**1 can enchilada sauce**

Brown and chop ground beef. Drain. Add 1/2 can enchilada sauce, green chilies and 1/2 of cheese. Mix thoroughly; remove from heat. In a 8 to 10 inch skillet heat a small amount of oil to heat tortilla shells. Do not fry until crisp. They should still be soft enough to roll. Lay on baking sheet. Pour remaining sauce on enchiladas and sprinkle on the rest of the cheese. Cover and bake at 350° for 30 to 45 minutes. Uncover 5 minutes before baking time is up.

*René Culler*

# CHICKEN QUESADILLAS

**1 (12 oz.) can chunk chicken breast in water**
**1 can drained Rotel diced tomatoes and green chilies**
**8 oz. Sargento shredded 4 cheese Mexican**
**6 (8 inch) flour tortillas**

Drain chicken and place in medium bowl and flake. Add Rotel tomatoes to chicken. Mix in shredded Mexican cheese. Blend in large skillet over medium heat. Place 1 tortilla with 1/2 cup of chicken blend. Spread mix over tortilla and cover with second tortilla. Heat until cheese is melted, turning once.

*Julie Finn*

# CHICKEN TETRAZZINI

- 1 can cream of celery soup
- 3/4 c. water
- 1/2 c. grated Parmesan cheese
- 4 c. cooked spaghetti
- 2 (6 oz.) cans Swanson chunk chicken (or 1 lg. 10 oz. can)
- 2 tbsp. chopped parsley

In saucepan, blend soup, water and cheese. Heat until cheese melts; stir occasionally. Add remaining ingredients; heat. Can be refrigerated and baked later at 350° until hot and bubbly, around 30 minutes. (I put mine in a baking dish and bake it instead of heating it on the stove.)

*Erin Magnuson*

# JOSH'S CHICKEN ENCHILADAS

- 3 c. finely chopped cooked chicken breast
- 1 c. chopped onion1/4 c. margarine
- 1/4 c. unsifted flour
- 2 1/3 c. water
- 3 chicken-flavor bouillon cubes
- 8 oz. sour cream, room temperature
- 2 c. (8 oz.) shredded cheddar cheese
- 1 (4 oz.) can chopped mild green chilies, drained
- 1/2 tsp. chili powder
- 10 (8 inch) flour tortillas
- Chopped parsley

Preheat oven to 350°. In medium saucepan, cook onion in margarine until tender. Stir in flour, then water and bouillon; cook and stir until thickened and bouillon dissolves. Remove from heat; stir in sour cream. In large bowl, combine 1 cup sauce, chicken, 1 cup cheese, chilies, and chili powder; mix well. Fill each tortilla with about 1/4 cup servings of chicken mixture. Roll up. Arrange in greased 3 quart shallow baking dish (13 x 9 inches). Spoon remaining sauce over. Sprinkle with remaining cheese and parsley Bake 25 minutes or until bubbly. Serve with refried beans for a great meal. For a change, substitute imitation crab for chicken.

*Debby Fuentes*

# MANICOTTI

## (Quick & Easy)

- 12 manicotti noodles
- 1 lg. jar spaghetti sauce
- 1 (16 oz.) ctn. cottage cheese
- 1/4 lb. Mozzarella cheese, shredded
- 1 lightly beaten egg
- 1 tbsp. Parmesan cheese

Heat sauce. Mix cheese and egg together; fill noodles with cheese. Put about half in a 9 x 13 inch pan. Put noodles in sauce and put remaining sauce on top. Cover with foil. Bake at 400° for 40 minutes. Remove foil and bake 5 or 10 minutes more.

*Maggie Ford*

## BACON & EGG BAKE

**6 slices bacon**
**2 med. onions, chopped**
**1 can mushroom soup**
**1/4 c. milk**
**5 hard-boiled eggs, sliced**
**8 oz. shredded cheddar cheese**

Heat oven to 350°. Fry bacon until crisp; remove from skillet. Drain fat reserving 2 tablespoons. Saute onions in fat. Stir in soup, milk, eggs and cheese. Salt and pepper to taste. Pour into 8 x 8 inch pan; top with crumbled bacon. Bake 20 minutes. Serve over toasted English muffins. Makes 6 to 8 servings.

*Phyllis Myers*

## BROCCOLI STIR FRY

**1/2 lb. beef or chicken, thinly sliced**
**1 tbsp. oil**
**1 (16 oz.) bag stir fry vegetables**
**1 tbsp. water**
**1/2 c. stir fry cooking sauce**

**STIR-FRY SAUCE:**

**1 beef bouillon cube**
**1 1/2 tbsp. soy sauce**
**2/3 c. water**
**1 1/2 tbsp. cornstarch**
**1/4 tsp. ginger (optional)**

Dissolve bouillon cubes in water. Add soy sauce, cornstarch and ginger. Mix well. Add to recipe in place of stir-fry sauce. Stir-fry meat in hot oil until cooked thoroughly. Add vegetables and water. Cover and cook 5 to 7 minutes on medium high. Add stir fry sauce. Heat thoroughly. Makes 3 to 4 servings. Serve over hot rice.

*Phyllis Kummer*

## EASY CHICKEN STIR-FRY

In covered dish or Tupperware, marinate 1 package boneless chicken breasts, chunked, at least 4 hours in one part zesty Italian dressing to one part teriyaki. Marinade should just cover chicken. Pour chicken with marinade into wok or Teflon skillet, cooking slowly. Add desired vegetables and cook until tender. Serve over rice.

*Mitzi Garman*

# CHICKEN & BROCCOLI BRAID

- **12 oz. cooked chicken breasts (about 2 c. or 3 boneless, skinless halves)**
- **1 c. broccoli, chopped, fresh or frozen**
- **½ c. red bell pepper, chopped**
- **1 garlic clove, pressed**
- **4 oz. sharp cheddar cheese, shredded**
- **½ c. mayonnaise**
- **1 tsp. dill weed**
- **¼ tsp. salt**
- **1 egg white, lightly beaten**
- **2 tbsp. slivered almonds**
- **2 pkgs. refrigerated crescent rolls**

Combine chicken, broccoli, bell pepper, garlic and cheese. Mix. Add mayonnaise, dill weed and salt. Mix well. Unroll 2 packages crescent rolls on greased cookie sheet. Seal perforations. Spread filling in middle of dough lengthwise. Along sides, cut dough into strips 1 ½ inches apart, 3 inches long. To braid, lift strips of dough across mixture to meet in center, twisting 1 turn. Tuck ends under to seal at ends of braid. Brush egg white over dough; sprinkle with almonds. Bake 25 to 28 minutes at 375° or until golden brown.

*Phyllis Myers*

# DIABETIC CHICKEN CAULIFLOWER

- **1 pkg. frozen cauliflower**
- **½ c. chopped onion, or 1 ½ tsp. onion salt**
- **½ c. water**
- **1 c. skim milk**
- **1 tbsp. cornstarch**
- **1 tsp. chicken flavor bouillon**
- **½ tsp. salt**
- **¼ c. shredded low-fat cheese**
- **1 c. cooked chicken, chopped**
- **1 jar pimento, diced and drained**
- **Vegetable cooking spray**

Combine cauliflower, onion and water in medium saucepan. Cover; bring to boil. Reduce heat; simmer until veggies are tender. Drain. Add milk, cornstarch, bouillon and salt; beat with wire whisk to blend. Bring to boil; reduce heat. Simmer, stirring continually until thick and bubbly. Add cheese; stir with wire whisk until cheese is melted. Remove from heat. Add cauliflower mixture, chicken and pimento together. Put mixture in casserole dish coated with spray. Bake at 350° for 20 to 30 minutes.

*1 meat and 1 vegetable exchange. Contains: 14 mg cholesterol, 1 g fat, 68 calories, 7 g carbohydrates, 8 g protein, 287 mg sodium.*

*Marilyn Nelson*

# LAYERED ENCHILADA PIE

- 1 lb. ground beef
- 1 med. onion, chopped
- 1 tsp. salt
- 1 tbsp. chili powder
- 1/4 tsp. pepper
- 1 c. water
- 1 (8 oz.) can tomato sauce
- 1 (4 1/2 oz.) can ripe olives
- 1 1/2 c. grated sharp cheddar cheese
- 6 corn tortillas

Brown ground beef and onion. Add seasonings and tomato sauce. In a casserole dish, alternate layers of tortilla, meat sauce, olives and cheese. Add 1 cup of water. Cover and bake at 400° for 20 minutes. Cut into wedges with a sharp knife. Serves 6.

*Peggy Moore*

# MEXICAN EGGS

- 1 doz. eggs
- 1 lb. ground beef
- 1 can enchilada sauce (it comes in mild, med. or hot)
- 1 (12 oz.) bag tortilla chips plain corn chips
- 1 sm. can chopped green chilies
- 10 oz. shredded Colby or mild cheddar

Brown ground beef and drain. Add enchilada sauce to meat that's crumbled. Add eggs and scramble. Add cheese and mix thoroughly. Crunch up tortilla chips. Mix in chilies and add chips to thicken meat and egg mixture to desired consistency. Serves 4 to 6.

*René Culler*

# MORE

- 1 lb. ground beef
- 1/2 c. chopped onions
- 1/2 c. chopped green pepper
- 1 c. chopped celery
- 1 (5 oz.) pkg. egg noodles
- 1 (8 oz.) can tomato sauce
- 1 (12 oz.) can niblet corn
- 2 tbsp. chili powder
- Salt and pepper to taste
- 1 c. grated cheese

Brown ground beef in small amount of oil. Add onions, green pepper and celery. Cook slowly for several minutes. Cook noodles in salted water until tender. Add with tomato sauce, corn, chili powder, salt and pepper to ground beef; mix well. Pour into baking dish. Cover with grated cheese. Bake at 350° for 20 minutes. 6 to 8 servings.

*Marian Martinsen*

## PARMESAN RANCH ROLL-UPS

**4 (8 to 9 inch) flour tortillas**
**1/2 c. Kraft ranch dressing**
**1/4 c. Parmesan cheese**
**1/2 c. diced onion**
**2 c. lettuce, shredded**
**1 (10 oz.) or 2 (5 oz.) cans Hormel chunk ham, chicken or turkey, drained and broken up**

For each wrap, spread 2 tablespoons Kraft ranch dressing over entire surface of 1 tortilla. Sprinkle with 1 tablespoon cheese and 2 tablespoons onions. Place 1/2 cup salad greens in center on top of onions. Place 1/4 of Hormel chunk meat on top of salad greens. Fold in 2 opposite sides of tortilla about 1 1/2 inches and roll up from bottom. Makes 4 servings.

*Marjorie Zeisloft*

## SCALLOPED OYSTERS

**1 pt. fresh oysters**
**2 c. fine cracker crumbs (2 sleeves of Ritz)**
**1/2 tsp. salt**
**1/2 tsp. celery salt**
**1/4 tsp. black pepper**
**1 can evaporated milk**
**1 egg**

Combine cracker crumbs with salt, celery salt and pepper. Butter an 8 x 8 inch baking dish. Put a layer of cracker crumbs in baking dish, then a layer of oysters and dot with butter; repeat layers, ending with a layer of crackers. Mix liquid from oysters with milk and egg. Pour over oysters and bake at 350° for 45 minutes. Let set 5 minutes before serving.

*Kathy Smith*

## SCALLOPED POTATOES & PORK CHOPS

**5 c. thinly sliced peeled potatoes**
**1 c. chopped onion**
**Salt and pepper to taste**
**1 (10 3/4 oz.) can condensed cream of mushroom soup, undiluted**
**1/2 c. sour cream**
**6 pork loin chops, 1 inch thick**
**Chopped fresh parsley**

In a greased 13 x 9 x 2inch baking dish, layer half the potatoes and onion; sprinkle with salt and pepper. Repeat layers. Combine the soup and sour cream; pour over potato mixture. Cover and bake at 375° for 30 minutes. Meanwhile in a skillet, brown pork chops on both sides. Place chops on top of casserole. Cover and return to the oven for 45 minutes or until chops are tender, uncovering during the last 15 minutes of baking. Sprinkle with parsley. Yield: 6 servings.

*Virginia Norton*

## CREAMY SCALLOPED POTATOES FOR ONE

**3 1/2 tsp. margarine**
**1 tbsp. flour**
**1/4 tsp. salt**
**Dash pepper**
**3/4 c. milk**
**1 c. sliced potatoes**
**1 tbsp. chopped onions**

Melt 3 teaspoons butter. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil, cook and stir for 2 minutes or until thickened and bubbly. Place half of potatoes in greased 2 cup baking dish; top with onion and half of sauce. Layer with remaining potatoes and sauce. Dot with remaining butter. Cover and bake at 350° for 30 minutes. Uncover; bake 30 to 40 minutes longer or until potatoes are tender.

*Dorothy Schrader*

## SPANISH RICE

**1 lb. bulk sausage**
**1 med. onion**
**1 sm. green pepper**
**2 c. tomato juice**
**1 1/2 c. instant rice**

Brown in skillet with onions and mango. Pour off excess grease. Add 2 cups tomato juice and instant rice. Bring to a boil and cover. Turn off heat and let set 5 to 10 minutes.

*Virginia Manon*

## SUE'S YANKEE BEEF SKILLET DINNER

**2 pkgs. Bird's Eye New England style vegetables**
**1 lb. ground beef**
**2 tbsp. Worcestershire**
**1/2 c. water**

Brown ground beef. Add vegetables, Worcestershire and water. Cook on medium until vegetables are done. Serves 4.

*Ruth Culler*

## HAMBURGER STROGANOFF

**2 lbs. hamburger**
**1 can mushroom soup**
**2 strips bacon, diced**
**1 sm. onion, diced**
**1/2 c. sour cream**

Combine in skillet hamburger, diced bacon, and onion. Season slightly and brown. Add mushroom soup and simmer a few minutes. Add sour cream and serve hot on hamburger buns.

*Naomi Heitz*

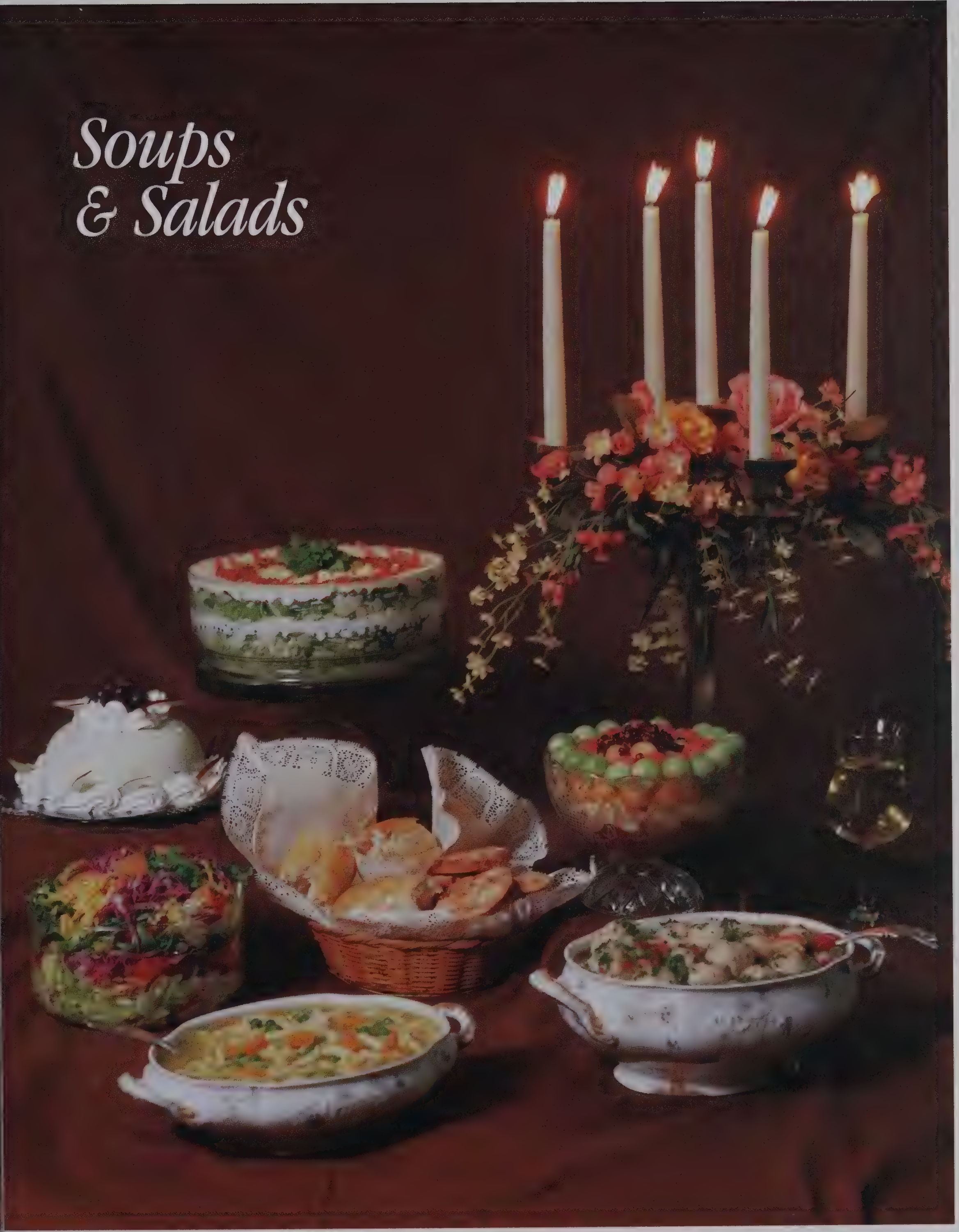
# TUNA DISH

**1 can tuna**
**2 stalks chopped celery**
**Diced onion to taste**
**Chow mein noodles**
**1 can mushroom soup**
**Cashews**

Mix first 5 ingredients together in bowl. Put cashews on top. Bake at 350° for 30 minutes.

*Carolyn Trubey*

# Soups & Salads



# SUPER SOUPS & SCRUMPTIOUS SALADS

For soup and stew that is too salty, add a raw potato and discard after cooking. The potato absorbs the salt.

Did you know? Cooking in cast iron definitely boosts iron intake. Soup simmered for a few hours in an iron pot has almost thirty times more iron than soup cooked in another pan.

Thickeners for soup can be either flour or cornstarch. It is a good idea to add the thickener with the pan off the heat to avoid the danger of lumping. Flour is good for soups to be served hot. Cornstarch is better for cold soups.

Most important of all, remember that hot soups should be served HOT and cold soups COLD—none benefit from being served lukewarm.

If delayed in tossing salads, keep greens fresh under a drape of paper towels wrung out of ice water.

Always shake an oil and vinegar dressing just before using.

When unmolding a salad, always sprinkle a few drops of water on the serving plate. It will be easy to move the salad around to position it correctly.

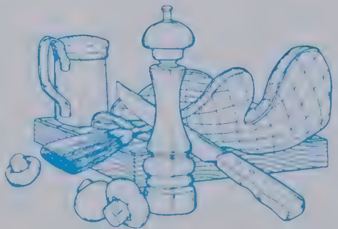
For a stay-put garnish in a molded salad, arrange design, pour over thin layer of partially set gelatin. Chill.

To test freshness of dried herbs, rub them between your hands. The oil on your hands extracts the essence of the herb. If there is no smell, they are no good.

Season with seeds to add flavor:
Caraway: Tangy and slightly sweet
Cardamom: Spicy
Celery: Strong, use sparingly
Cumin: Slightly bitter
Dill: Pungent and strong in flavor
Fennel: Licorice flavor
Mustard: Dry mustard is a mixture of ground seeds of several mustard varieties.
Sesame: Sweet, nutty flavor

For crunchy cole slaw, cut cabbage in half and soak in salted water for an hour. Drain well, then proceed with recipe.

Add a small amount of beet vinegar to mayonnaise to give it a pretty color for salads.



# APPLE-STRAWBERRY-SPINACH SALAD

**1 lb. fresh spinach**
**2 c. chopped unpeeled Granny Smith apples**
**3/4 c. bean sprouts**
**1/2 c. sliced fresh strawberries**
**1/4 c. crumbled cooked bacon**

**DRESSING:**

**3/4 c. vegetable oil**
**1/3 c. white wine vinegar**
**1 sm. onion, chopped**
**2 tsp. Worcestershire sauce**
**1 tsp. salt**

In a large bowl combine first 5 ingredients. In a small bowl whisk together the dressing ingredients. Just before serving, pour dressing over salad. May also prepare in individual salad bowls and serve dressing on the side.

*Connie Zerkle*

# BRUNCH FRUIT SALAD

**1 (20 oz.) can pineapple chunks, drained**
**2 lg. firm bananas, cut into 1/4 inch chunks**
**1 c. green grapes**
**1 (15 oz.) can mandarin oranges, drained**
**2 apples, sliced (don't peel)**
**1/2 c. sugar**
**2 tbsp. cornstarch**
**1/3 c. orange juice**
**1 tbsp. lemon juice**

Drain pineapple, reserving juice. Combine the pineapple, bananas, grapes, oranges, and apples in large bowl; set aside. In a saucepan, combine sugar and cornstarch. Add the oranges and lemon juice and reserved pineapple juice; stir until smooth. Bring to a boil; reduce heat. Cook and stir for 2 minutes; cool. Pour over fruit; mix gently. Cover and refrigerate until serving. Yield: 10 servings.

*Hilma Culler*

# TAFFY APPLE SALAD

- **1 (20 oz.) can pineapple chunks**
- **2 c. sm. marshmallows**
- **½ c. sugar**
- **1 tbsp. flour**
- **2 tbsp. vinegar**
- **1 beaten egg**
- **6 or 7 c. cubed apples**
- **1 (8 oz.) ctn. whipped topping, thawed**
- **1 (10 oz.) jar maraschino cherries, drained and cut in half**
- **1 c. peanuts (optional)**

Drain pineapple (save juice). In a large bowl, stir together pineapple chunks and marshmallows; cover and chill for 24 hours. In a small saucepan: Stir together sugar, flour, juice, vinegar and egg. Cook and stir on medium heat until it bubbles, reduce heat and cook and stir for 2 minutes. Put in small bowl and cover with plastic wrap. Chill. To serve: Add chilled dressing, apples, Cool Whip, cherries and peanuts to marshmallow mix. Mix together and serve. Makes 20 servings.

*Pearl Terrell*

# BROCCOLI/CAULIFLOWER SALAD

- **1 head broccoli**
- **1 head cauliflower**
- **1 med. tomato, diced**
- **1 med. onion, diced**
- **2 boiled eggs, chopped**
- **½ lb. bacon**
- **1 c. Miracle Whip**
- **⅓ c. sugar**
- **2 tbsp. white vinegar**

Crumble fried bacon; add to all salad ingredients. Make dressing by adding Miracle Whip, sugar and vinegar. Pour dressing on salad about one-half hour before serving.

*Delora Kilgore*

# CRANBERRY-PINEAPPLE SALAD

**(Take from Weight Watchers)**

- **1 lg. pkg. raspberry Jello**
- **1 ¾ c. boiling water**
- **1 (16 oz.) can jellied cranberry sauce**
- **1 (8 oz.) can crushed pineapple in its own juice, undrained**
- **¾ c. orange juice**
- **1 tbsp. lemon juice**

In bowl dissolve Jello in water; break up the cranberry sauce. I use a fork and a saucer. Add the pineapple and orange juice and lemon juice; chill. Serves 12. *1 ½ points each.*

*Dorothy Waterson*

# CHRISTMAS SALAD

*Called this because of color. Great any time of year. Keeps well.*

**1 can LeSeuer peas (little peas)**
**1 can French style green beans**
**1 can white corn**
**2 stalks celery, chopped fine**
**1 green pepper, diced**
**1 jar pimento, diced**
**1 onion, chopped**

Drain and toss with other vegetables.
Marinate with the following dressing:

**1 c. sugar**
**½ c. oil**
**½ tsp. pepper**
**1 tsp. salt**
**½ c. vinegar**
**⅓ c. water**
**¼ tsp. celery seed**

Mix and boil all the dressing ingredients for 1 minute. Cool. Add to vegetables and let marinate. Best if made night before.

*Steve Haiflich*

# COLESLAW FOR FREEZING

**1 med. head cabbage, shredded**
**1 carrot, grated**
**1 green pepper, chopped**
**1 tsp. salt**
**1 c. vinegar**
**¼ c. water**
**1 tsp. whole mustard seed**
**1 tsp. celery seed**
**2 c. sugar**

Mix salt with cabbage; let stand 1 hour. Then squeeze out excess moisture and add carrots and peppers. While cabbage has been standing, combine the rest of the ingredients and boil 1 minute; cool to lukewarm. Pour over slaw mixture and put into container with lid and freeze. This thaws in just a few minutes for serving. Leftover slaw can be refrozen.

*Deanna Shull*
*Orpha Rosenberry*

# COLESLAW

**1 pkg. coleslaw mix**
**1 sm. pkg. slivered almonds**
**1 bunch scallions, chopped**
**1 pkg. Ramon's chicken soup**
**1 red pepper, chopped**

Crush the noodles from the soup and set aside. Grill chicken cut in strips.

**DRESSING:**

**½ c. oil**
**2 tbsp. vinegar**
**1 tbsp. soy sauce**
**1 pkg. chicken flavoring from the soup**
**3 tbsp. sugar**

Shake well. Pour over salad. When ready to serve, add noodles.

*Ida Frain*

## CRAB SALAD

| | |
|---|---|
| **1/2 pkg. noodles** | **1 cut-up pkg. crab** |
| **1/2 pkg. shells** | **4 stalks celery, chopped fine** |

Mix 1/2 cup mayonnaise and 1/2 cup ranch dressing. Refrigerate until cold.

*Sharon Whan*

## FROZEN COLESLAW

**1 lg. head cabbage, shredded**

Add:

**1 tsp. salt**

Let stand 1 hour; squeeze out juice from cabbage.

Add:

| | |
|---|---|
| **1 carrot, grated** | **1 onion, chopped or sliced** |
| **1 green pepper, chopped** | |

**DRESSING:**

Combine and boil 1 minute:

| | |
|---|---|
| **1 c. vinegar** | **1 tsp. celery seed** |
| **1/4 c. water** | **1 tsp. mustard seed** |
| **2 c. sugar** | |

Cool to lukewarm then pour over slaw and freeze. Thaw in refrigerator before serving.

*Vada Carper*

## CRANBERRY SALAD

| | |
|---|---|
| **2 sm. boxes red or orange Jello** | **1 can whole cranberries** |
| **2 c. water** | **1 can crushed pineapple** |
| **1 orange** | **1 c. nuts (walnuts are best)** |
| **1 apple** | |

Dissolve both boxes of Jello into boiling water. With a grinder grind orange and apple into Jello. Add whole cranberries. Add pineapple (drain juices) and nuts. Chill and serve or pour into mold.

*Sandy Armstrong*

## FESTIVE CRANBERRY SALAD

**1 (14 oz.) can sweetened condensed milk**
**1/4 c. lemon juice**
**1 (20 oz.) can crushed pineapple, drained**
**1 (16 oz.) can whole berry cranberry sauce**
**1/2 c. chopped pecans**
**2 c. miniature marshmallows**
**Red food coloring (optional)**
**1 (8 oz.) ctn. frozen whipped topping, thawed**

In a bowl combine milk and lemon juice; mix well. Stir in the pineapple, cranberry sauce, marshmallows, pecans and food coloring if desired. Fold in whipped topping. Spoon into a 13 x 9 x 2 inch baking dish. Freeze until firm, 4 hours or overnight. Cut in squares. Yield: 16 to 20 servings.

*Virginia Norton*

## CURRIED RICE SALAD

**1 c. cooked long-grained rice (brown rice can also be used)**
**1/2 c. chopped celery**
**1/4 c. chopped green onions**
**1/4 c. chopped sweet red pepper**
**2 tbsp. slivered almonds, toasted**
**1/4 c. Italian dressing**
**2 tsp. cider vinegar**
**1 tsp. curry powder**

Combine first 5 ingredients. Mix last 3 ingredients and pour over rice mixture.

*Phyllis Myers*

## GARDEN BEAN SALAD

**1 (16 oz.) can cut green beans**
**2 (17 oz.) cans lima beans**
**1 (16 oz.) can kidney beans**
**1 (16 oz.) can wax beans**
**1 (15 oz.) can garbanzo beans**
**1 lg. green pepper, chopped**
**3 celery stalks, chopped**
**1 (2 oz.) jar sliced pimiento, drained**
**1 bunch green onions, sliced**
**2 c. vinegar**
**2 c. sugar**
**1/2 c. water**
**1 tsp. salt**

Drain all cans of beans; place in a large bowl. Add green pepper, celery, pimiento and green onions; set aside. Bring remaining ingredients to a boil in a heavy saucepan; boil for 5 minutes. Remove from heat and immediately pour over vegetables. Refrigerate several hours or overnight. Yield: 12 to 16 servings.

*Joyce Bradley*

# HEARTY BEAN SALAD

2 (No. 2) cans kidney beans, drained
3 pickles (sweet, dill), chopped
1 sm. onion, minced
1/2 tsp. salt
1 head lettuce
4 hard-cooked eggs
1/4 c. diced celery
1/8 tsp. pepper
1/4 c. mayonnaise or sour cream

Combine all ingredients except 2 hard-boiled eggs with the mayonnaise. Place on a nest of lettuce in bowl. Chill thoroughly. Garnish with wedges of other 2 eggs.

*Juanita Rhodes*

# BROCCOLI SALAD

2 (10 oz.) pkgs. frozen chopped broccoli or 1 bunch fresh broccoli
1 c. chopped celery
1/3 c. chopped onion
1 (2 oz.) jar diced pimiento, drained
2/3 c. mayonnaise
2/3 c. plain yogurt
1 tsp. seasoned salt or more to taste
1/4 tsp. pepper

Thaw broccoli; drain well on paper towels. If using fresh broccoli, wash and cut into small pieces including tender stems. Combine broccoli, celery, onion, and pimiento. Set aside. Combine mayonnaise, yogurt, seasoned salt, and pepper; stir well. Pour over vegetables and stir well. Cover and chill for 2 hours.

*Marilyn Johnson*

# CAULI-BROC SALAD

1 head cauliflower
1 bunch broccoli
8 oz. sour cream
1 c. mayonnaise
1 (1 oz.) pkg. Italian dressing mix
Optional: green onions, carrots, etc.

Cut veggies in small pieces; toss with dressing.

*Dori*

## CHINESE SALAD

**1 head Chinese cabbage (Napa or Bok Choy)**
**5 green onions, sliced**
**1 pkg. Ramen noodles soup mix (break up noodles)**

Brown in oven 10 minutes:

**½ c. slivered almonds**
**1 tbsp. sesame seeds**

**½ c. salad oil**
**1 tbsp. sugar**
**½ tsp. salt**
**¼ tsp. pepper**

Mix with Ramen noodles seasoning pack.

*Carole Reynolds*

## MARINATED COLESLAW

**3 c. shredded cabbage**
**Sugar substitute to equal ¾ c. sugar**
**1 lg. green pepper, diced**
**1 lg. onion, diced**
**1 ½ c. commercial no-oil Italian dressing**
**1 tbsp. celery seeds**
**1 tbsp. dry mustard**

Combine first 4 ingredients in a large bowl; stir well. Combine Italian dressing, celery seeds, and dry mustard in a small saucepan. Bring to a boil, and remove from heat. Pour dressing mixture over vegetable mixture, tossing gently to coat. Cover and chill at least 1 hour. To serve, stir coleslaw lightly, and serve with a slotted spoon. Yield: 12 servings.

*Violet Wallace*

## CRANBERRY SALAD

**1 lb. cranberries (grind, add 1 c. sugar and set overnight)**
**3 c. diced apples**
**10 to 12 marshmallows**
**1 pkg. strawberry Jello**
**½ pt. whipping cream (or 1 c. Cool Whip**
**3 bananas**
**Nuts to suit self**
**1 c. water**

DIssolve Jello in hot water. Combine with all other ingredients. Refrigerate.

*Bette Smith*

## CRANBERRY SALAD

**1 lg. box cherry or raspberry Jello**
**1 ¾ c. boiling water**
**1 can whole berry cranberry sauce**
**1 can pineapple**
**¾ c. orange juice**
**1 c. nuts**

Mix all together. Chill.

*Mary Kay Hursh*

# FRUIT DELIGHT SALAD

(Diabetic)

**2 (3 oz.) pkgs. strawberry gelatin**
**2 c. boiling water**
**2 (8 ½ oz.) cans crushed pineapple**
**2 (10 oz.) pkgs. frozen strawberries, partially thawed (no sugar)**
**2 bananas, cut up**
**1 (3 oz.) pkg. cream cheese, softened**
**1 c. dairy sour cream**
**2 tbsp. lemon juice**
**¼ tsp. vanilla**

Dissolve gelatin in boiling water. Add undrained pineapple and strawberries; stir until strawberries are thawed. Chill until thick and syrupy. Fold in bananas. Pour half of mixture into lightly oiled 9 x 13 inch pan. Chill until set (keep remaining gelatin). Mix together remaining ingredients and spread on gelatin. Chill for 30 minutes. Top with remaining gelatin mixture. Chill until set. Cut into squares. (I made this with 2 packages Knox gelatin for my grandchildren cannot have the coloring.)

*Iris Ramer*

# FRUITED PASTA SALAD

(Diabetic)

**1 ½ c. uncooked spiral pasta**
**1 (8 oz.) can unsweetened pineapple chunks**
**1 (8 oz.) ctn. nonfat peach yogurt**
**2 tbsp. nonfat sour cream**
**1 ½ c. cubed cantaloup**
**1 c. halved seedless grapes**
**1 ½ c. sliced fresh strawberries**

Cook pasta according to package directions; rinse in cold water and drain. Cool completely. Drain pineapple, reserving 2 tablespoons juice (discard remaining juice or save for another use); set pineapple aside. In a small bowl, combine the yogurt, sour cream and reserved pineapple juice until smooth; cover and refrigerate. In a large bowl, combine pasta, pineapple, cantaloup and grapes. Just before serving, stir in strawberries and drizzle with yogurt mixture. Yield: 13 servings.

*Iris Ramer*

# DIANE'S FRUIT SALAD

**3 oranges**
**½ pt. sour cream**
**1 c. pineapple tidbits**
**2 c. marshmallows**
**1 c. coconut**

Mix all together.

*Diane Croy*

## GRAPE SALAD

**8 oz. cream cheese**
**8 oz. sour cream**
**1/3 c. sugar**
**1 tsp. vanilla**

Blend all together in mixer and pour over 4 pounds green, red or purples grapes. Serve chilled.

*Karen Feller*

## HAWAIIAN SALAD

**1 lg. box orange Jello**
**1 med. can pineapple, drained**
**1 med. can mandarin oranges, drained**
**2 c. sm. marshmallows**
**1/2 c. nuts**
**1 sm. ctn. Cool Whip**

Set Jello with 3 cups water. When Jello is set, whip. Fold in fruits, nuts and marshmallows and Cool Whip. Put in bowl and let set. . Keeps well for 2 or 3 days.

*Juanita Rhodes*

## HOMINY SALAD

**1 (15 1/2 oz.) can white hominy**
**1/2 c. green pepper, chopped**
**2 tbsp. onion, chopped**
**1 c. celery, sliced**
**1/2 c. olives, sliced**
**1 tsp. salt**
**1/4 tsp. pepper**
**1/4 tsp. celery seed**
**1 c. cheese, cubed or grated**
**1/4 c. mayonnaise**
**Tomato wedges (optional)**

Rinse hominy and drain well. Combine with green pepper, onion, celery, olives, salt, pepper, celery seed, and cheese and mayonnaise. Chill well. Garnish with tomato wedges and more mayonnaise, if desired. Yields 4 to 6 servings.

*Iris Ramer*

## KRAUT SALAD

**1 c. sugar**
**1/2 c. salad oil**

Blend and set aside.

**1 qt. kraut**
**1 c. diced celery**
**1 c. diced onion**
**1 c. diced mango**
**1 c. diced carrots**
**1 c. diced cauliflower**

Mix together and pour sugar and oil mixture over. Let stand 24 hours before serving.

*Clarise Tilghman*

# LAYER SALAD

**6 c. Iceberg lettuce, sliced fine**
**1/4 c. onions, chopped**
**6 hard-cooked eggs, chopped**
**1 sm. pkg. frozen peas**
**1 lb. bacon, cooked crisp**
**2 c. shredded cheese**
**1 1/2 c. mayonnaise**
**1/2 tbsp. sugar**

Place 1/2 lettuce in bottom of salad bowl. Sprinkle onions, eggs, salt and pepper. Add peas and remaining lettuce on top. Combine mayonnaise with sugar and spread on top of lettuce. Sprinkle with crumbled bacon, then cheese. Let set overnight.

*Susan Boyle*

# LAYERED LETTUCE SALAD

**1 head lettuce**
**Broccoli (as desired)**
**Cauliflower (as desired)**
**1 (16 oz.) jar Hellmann's mayonnaise**
**2 tsp. sugar**
**1/2 to 1 c. Parmesan cheese**
**2 c. cheddar cheese**
**1 jar Hormel "real" bacon bits**

Break up 1 head of lettuce in bottom of 9 x 13 inch glass dish. Cut up desired amount of broccoli and cauliflower and spread amongst the lettuce. Spoon on the mayonnaise and spread evenly on lettuce mixture. Sprinkle about 2 teaspoons sugar over the mayonnaise. Sprinkle on Parmesan cheese. Sprinkle 1 1/2 to 2 cups cheddar cheese over sugar. Garnish with 1 jar of bacon bits. Refrigerate overnight and stir just before serving.

*Lisa Myers*

# LIME GELATIN SALAD

**1 (6 oz.) pkg. lime Jello**
**1 c. boiling water**
**1 (8 oz.) pkg. cream cheese, softened**
**1/2 tsp. vanilla**
**1 (15 oz.) can mandarin oranges, drained (cut each orange in 3 pieces)**
**1 (8 oz.) can crushed pineapple, drained**
**1 c. lemon lime soda**
**1 (8 oz.) ctn. Cool Whip, thawed**

Dissolve Jello in water. In a bowl beat cream cheese until fluffy. Stir in Jello mixture and beat until smooth. Stir in vanilla, oranges, pineapple and soda. Chill until mixture mounds slightly when dropped from a spoon. Fold in 3/4 of Cool Whip. Pour in a 9 x 13 inch dish. Refrigerate for at least 3 hours or overnight. Cut in squares and garnish with remaining Cool Whip if you desire. Yield: 16 to 20 servings.

*Marie Bowerman*

# MANDARIN ORANGE SALAD

**(Taken from Weight Watchers)**

**1 sm. pkg. sugar free orange Jello**
**1 c. boiling water**
**1 c. cold water**
**1 c. crushed pineapple in own juice, undrained**
**1 c. mandarin oranges, drained**
**1 c. lite topping**
**1 c. plain yogurt**

Combine Jello with boiling water, then the cold water and pineapple in its own juice. Add oranges; chill until almost set. Combine Cool Whip and yogurt. Fold in Jello. Pour into 8 x 8 inch pan. Chill at least 3 hours. Serves 8. *Each 1 point.*

*Dorothy Waterson*

# MACARONI & RED BEAN

**1 1/2 c. cooked macaroni**
**1 c. drained dark red kidney beans**
**2/3 c. sliced pimento olives**
**2 tbsp. onions**
**1 c. mayonnaise**
**2 tbsp. French dressing**
**Pepper**

Combine first 4 ingredients. Add dressing, French dressing and pepper. Toss lightly and chill.

*Virginia Manon*

# MACARONI SALAD

**2 c. macaroni, uncooked**
**1 c. mayonnaise or salad dressing**
**1/2 c. finely chopped celery**
**1/2 c. finely chopped carrots**
**1 hard-cooked egg, chopped**
**1/4 c. minced onion**
**2 tbsp. sweet pickle relish**
**1/4 tsp. dry mustard**
**1/4 tsp. salt**
**1/8 tsp. pepper**
**Dash of paprika**

Cook macaroni and cool. Add the rest of the ingredients.

*Esther Coburn*

# PASTA SALAD

**1 1/2 c. pasta twists, cooked**
**1 (8 oz.) bottle Italian dressing**
**4 tbsp. McCormick's Salad Supreme**
**1 sm. onion, chopped**
**1 green pepper**
**1 cucumber, chopped**
**1 c. broccoli pieces**
**1 c. cauliflower pieces**
**3 tomatoes, chopped**

Mix all ingredients together. Chill overnight or several hours.

*Peggy Moore*

# PASTA SALAD

**16 oz. vermicelli, cooked and broken into pieces (drain)**
**1 tbsp. Lawry's season salt**
**1 tbsp. Accent**
**4 tbsp. oil**
**3 tbsp. lemon juice**

Mix and refrigerate 5 hours or overnight.

**1 c. chopped celery**
**1 c. chopped green pepper**
**1 c. black or green olives**
**½ c. onion**
**4 oz. chopped pimento**
**1 ½ c. Miracle Whip**
**Chopped vegetables–broccoli, cauliflower, tomato**

Clean and chop vegetables. Add Miracle Whip and toss all together with vermicelli mixture. In place of Miracle Whip can use prepared ranch dressing.

*Kathy Smith*

# PINEAPPLE SALAD

**1 c. pineapple tidbits**
**2 eggs, well beaten**
**1 tbsp. butter**
**Pecan halves**
**3 tbsp. sugar**
**2 tbsp. flour**
**1 c. sm. marshmallows**

Combine in saucepan juice form pineapple, eggs, butter, sugar, flour and cook until thickened and comes to a boil. Set aside to cool. Add pineapple and marshmallows after cooled. Place in refrigerator. Garnish with pecan halves before serving.

*Lisa Myers*

# CIRCUS PEANUT SALAD

**2 boxes orange Jello**
**1 (No. 2) can crushed pineapple**
**2 c. hot water, including juice from pineapple**
**30 circus peanuts**
**1 (8 oz.) tub Cool Whip**

Combine Jello, hot water and cut up peanuts. Add pineapple and cool until it starts to thicken. Add Cool Whip and refrigerate.

*Pearl Terrell*

# BAKED GERMAN POTATO SALAD

**3 lbs. potatoes, cooked and sliced**
**½ lb. bacon, fried crisp**
**¾ c. chopped onion**

**SAUCE:**

**1 tbsp. flour**
**2 tsp. salt**
**¼ tsp. pepper**
**½ c. vinegar**
**½ c. water**
**1 ½ tsp. celery seed**
**1 ¼ tsp. sugar**

Slice potatoes thin; add onion and 6 tablespoons bacon grease. Add crumbled bacon and sauce. If too dry, add more water, vinegar and sugar. Can be put together day before. Bake at 350° until bubbly.

*Phyllis Myers*

# POTATO SALAD

**4 med. potatoes, cubed**
**2 tbsp. vinegar**
**2 ribs celery, diced**
**½ tsp. celery seed**
**2 tbsp. sweet pickle relish**
**1 tbsp. sweet pickle juice**
**2 hard-boiled eggs, cubed**
**½ lb. bacon, fried and crumbled**
**Hellmann's salad dressing**
**1 tsp. prepared mustard**
**Salt and pepper**

Boil potatoes in salted water. Drain and pour vinegar over them. Set aside. Combine salad dressing, mustard, salt, pepper. Add rest of ingredients to the potatoes. Then add the dressing except eggs. Mix thoroughly. Fold in eggs. Sprinkle with paprika. Serves 4.

*Maggie Ford*

# PRETZEL SALAD RECIPE

**PART 1:**

**1 c. crushed thin pretzels**
**3 tbsp. sugar**
**½ c. soft butter**

Mix; pat into bottom of a 9 x 13 inch pan. Bake at 350° for 10 minutes. Let cool.

**PART 2:**

**8 oz. soft cream cheese**
**1 scant. c. sugar**

Mix well; fold in 1 small container Cool Whip. Put gently on cooled crust.

**PART 3:**

**1 lg. pkg. strawberry Jello**
**2 c. boiling water**
**1 lg. pkg. frozen strawberries**

Watch closely (it sets up fast). When this begins to jell, spoon over the cheese layer. Refrigerate until set or overnight. Serves 13 to 15 people.

*Joyce Bradley*

## MUSHROOM SPINACH SALAD

- 4 to 6 c. torn fresh spinach
- 1 c. sliced fresh mushrooms
- 1 (8 oz.) can sliced water chestnuts, drained
- 1 c. cherry tomatoes
- 1/4 c. bacon bits
- 2 sliced green onions

**DRESSING:**

- 6 tbsp. oil
- 2 tbsp. vinegar
- 2 tbsp. sugar
- 1 1/2 tsp. dry mustard
- 1/2 tsp. celery seed
- 1/4 tsp. salt
- Pepper to taste

In large bowl toss first 6 ingredients. In a jar with tight fitting lid combine all dressing ingredients and shake well. Pour over salad and toss. Serve immediately. Yield: 4 servings.

*Carole Reynolds*

## MANDARIN ALMOND SALAD

- 4 tbsp. sugar, divided
- 1/2 c. slivered almonds
- 1/4 c. vegetable oil
- 2 tbsp. vinegar
- 1 tbsp. parsley
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. hot pepper sauce
- 1 bunch red leaf lettuce, torn
- 1 (11 oz.) can mandarin oranges, drained
- 1 sm. red onion, sliced

Melt 3 tablespoons sugar. Add almonds; stir until coated. Cool and break into small pieces. Set aside. In tight fitting jar combine oil, vinegar, sugar, parsley, salt, pepper and sauce. Shake well. Just before serving add to lettuce, oranges, onion and almonds. Toss. Yield: 4 to 6 servings.

*Carole Reynolds*

## RED & WHITE SALAD

- 1 lg. box lemon Jello
- 1 lg. box cherry Jello
- 1 (8 oz.) pkg. cream cheese
- 3 c. small marshmallows
- 1 med. can crushed pineapple
- 1 c. Miracle Whip

Use hot water to make lemon Jello and melt marshmallows and let set until wobbly. In another bowl mash cheese until smooth, then add Miracle Whip and pineapple and then add that mixture to lemon Jello and let set until firm. Use hot water required for red Jello. Use ice cubes for cold water and then spoon red Jello over lemon Jello and let set until firm.

*Rick Liberty*

## SALMON SALAD

**2 c. red salmon**
**1 pkg. unflavored gelatin**
**2 tbsp. water**
**2 eggs, well beaten**
**1 c. celery chopped**
**¾ c. heavy cream**
**1 tbsp. sugar**
**1 tsp. dry mustard**
**1 tsp. salt**
**¼ c. vinegar**
**1 tbsp. flour**

Mix all dry ingredients together. Slowly add in cream. Cook over low heat until thick, stirring constantly. Mix beaten egg yolks and vinegar. Slowly, stir some of the bread mixture into egg yolks before adding to rest of mixture. Cook 2 minutes longer. Dissolve gelatin in cold water. Add to cooked mixture while it's still hot. Beat until completely dissolved. Cool slightly. Add salmon and celery. Chill before serving. Serves 6.

*Hazel Norton*

## SOUTHERN SALAD

**1 can white corn**
**1 can French cut green beans**
**1 can tiny baby peas**
**1 c. finely chopped onions**
**1 c. finely chopped celery**
**1 sm. jar pimento**

Place above ingredients in a strainer and let drain.

Mix in saucepan:

**¾ c. white vinegar**
**¾ c. salad oil**
**1 c. sugar**

Heat until sugar is dissolved; let cool. Combine vegetables and heated salad dressing. This can be made a day or two ahead as it gets better the longer it sets.

*Dorothy Schrader*

## SPINACH SALAD

**1 lb. fresh spinach**
**1 (16 oz.) can bean sprouts**
**3 hard-boiled eggs**
**1 (8 oz.) can water chestnuts**
**6 slices crumbled bacon**

**DRESSING:**

**½ c. oil**
**¼ c. catsup**
**2 tbsp. vinegar**
**⅓ c. sugar**
**¼ c. onion, chopped**
**1 ½ tsp. Worcestershire sauce**
**⅛ tsp. salt**

Mix dressing ingredients together well and add to mixed salad ingredients prior to serving.

*Shirley Haiflich*

# SPINACH SALAD

**1/4 c. ketchup**
**1/3 c. oil**
**1/4 c. vinegar**
**1 c. sugar**
**1 tbsp. Worcestershire sauce**
**8 oz. spinach**
**Green onion to taste**
**2 slices bacon**
**2 boiled eggs**

Mix together ketchup, oil, vinegar, sugar and Worcestershire sauce. Pour over spinach, onion, crumbled bacon and boiled eggs.

*Donna Carnahan*

# SPINACH SALAD

**1/2 c. oil**
**1/2 c. vinegar**
**1/2 to 3/4 c. sugar**
**1 tsp. salt**
**1 tsp. paprika**
**1 tsp. dry mustard**
**2 tsp. celery seed**

Bring to a boil.

**1 onion**
**6 boiled eggs**
**6 mushrooms**
**1 can water chestnuts**
**1/2 lb. bacon**
**Fresh spinach**

Chop onion; slice boiled eggs, sliced mushrooms, drain water chestnuts and add this to spinach. Top with 1/2 pound bacon. Add first 7 ingredients to the spinach.

*Betty Dyer*

# SPINACH SALAD

**1 (1 lb.) pkg. fresh spinach, chopped**
**1 can bean sprouts, drained (wash under cold water)**
**3 or 4 hard-boiled eggs, chopped**
**6 slices bacon, fried and crumbled**

Combine and serve with dressing.

**DRESSING:**

**1/2 c. sugar**
**1 c. salad oil**
**Pinch of salt**
**1/2 c. ketchup**
**1/4 c. vinegar**
**1 med. onion, chopped fine**

Mix together and chill. Pour over spinach mixture.

*Hilma Culler*

## SUMMER SALAD

**3 med. cucumbers, unpeeled and sliced thinly**
**3 med. sweet onions, sliced thinly**
**3 (16 oz.) cans green beans, drained**
**2 c. diced celery**
**2 c. sugar**
**1 c. vinegar**
**1 tbsp. salt**
**2 pinches alum**

Combine cucumbers, onions, green beans and celery in bowl. In saucepan mix sugar, vinegar, salt and alum. Bring to a boil. Pour hot liquid over vegetable mixture. Let cool then refrigerate overnight before serving. Will keep for a week or more.

*Phyllis Myers*

## TALLY HO SALAD DRESSING

**1 c. light brown sugar**
**1/2 c. catsup**
**1 tsp. onion flakes**
**1/2 tsp. paprika**
**1/2 tsp. salt**
**1/2 c. vinegar**
**1 1/2 c. Wesson oil**
**1/2 tsp. celery seed**

Mix and then blend in blender until smooth and creamy. Makes 2 1/2 cups of salad dressing.

*Evelyn Haines*

## TACO SALAD

**1 head lettuce**
**1 sm. can sliced black olives, drained**
**1 can red kidney beans, drained**
**1 1/2 c. shredded cheddar cheese**
**2 lg. tomatoes, diced**
**1 lb. hamburger**
**1 pkg. taco seasoning mix**
**1 pkg. Nacho cheese Dorito chips**
**1 bottle Thousand Island dressing**

Fry 1 pound of hamburger as per directions on seasoning mix. Cool to room temperature. Break up lettuce into large bowl. Add drained olives and kidney beans. Add chopped tomatoes and cheese. Add seasoned hamburger and dressing. Mix. When ready to serve, crumble Nacho chips and stir into salad.

*Katy Glenn*

## TOSS SALAD

**1 lg. cauliflower**
**1 lg. broccoli**
**1 med. red onion**
**1 jar pimentos**
**1 c. salad dressing**
**1/2 c. oil**
**1/3 c. vinegar**
**1/2 c. sugar**

Slice cauliflower and broccoli real thin. Chop onion. Make dressing with salad dressing, oil, vinegar and sugar. Pour over cauliflower, broccoli and onion; toss well. Add salt and pepper and dry mustard to taste. Cover and let stand overnight.

*Joyce Ratliff*

# MEN'S FAVORITE TOSSED SALAD

**1 (3 1/2 oz.) can French fried onions**
**1/2 med. head lettuce**
**5 c. fresh spinach, stems removed**
**1/3 c. Italian salad dressing**

Heat onions in a moderate oven for a few minutes to crisp. Wash greens thoroughly. Break lettuce and spinach into bite size pieces. Scatter warm onions over the top. Add dressing. Toss lightly.

*Hazel Norton*

# TURKEY-APPLE SALAD

**1 (5 oz.) can chunk turkey, drained (leftover turkey or chicken may be used)**
**3/4 c. chopped apples**
**1/2 c. chopped celery**
**2 tbsp. raisins**
**1/3 c. bottled Italian dressing**
**1 tbsp. brown sugar**

In medium bowl gently stir together turkey, apple, celery and raisins. In cup, stir together dressing and brown sugar; pour over turkey mixture. Toss gently to cover. Serve on lettuce leaves. Or lettuce may be torn in pieces and all ingredients mixed together in bowl.

*Phyllis Myers*

# AUNT NAOMI'S VEGETABLE SALAD

**1 (10 oz.) pkg. frozen mixed vegetables, cooked and drained**
**1 c. dry macaroni, cooked and drained**
**1 (15 oz.) can kidney beans, drained**
**3 c. diced celery**
**1/2 green pepper, finely chopped**
**1/3 c. chopped onions**

**DRESSING:**

**1 c. sugar**
**1/2 c. vinegar**
**1 tbsp. flour**
**1 tbsp. butter**
**1 beaten egg**
**1 tsp. celery seed**
**1 tsp. prepared mustard**

Cook to boil until thickened. Pour over vegetables. Mix well. Best served next day. Will keep a week.

*Phyllis Myers*

# WEDGEWOOD INN WINTER SALAD

**1 (1 lb.) can French style green beans**
**1 (1 lb.) can tiny green peas**
**1 sm. onion, cut fine**
**4 stalks celery, cut fine**
**1 green pepper, cut in sm. pieces**
**1 sm. jar pimento, cut fine**

Drain the canned vegetables; combine with the fresh vegetables. Marinate overnight in this sauce:

**½ c. vinegar**
**½ c. salad oil**
**⅔ c. sugar**
**1 tsp. salt**
**1 tsp. paprika**
**½ c. water**

After the vegetables have marinated for at least 10 hours, drain well and serve.

*Bette Smith*

# WILTED LETTUCE SALAD

**1 bunch leaf lettuce, torn**
**6 to 8 radishes, thinly sliced**
**4 to 6 green onions with tops, thinly sliced**

**DRESSING:**

**4 to 5 bacon strips**
**2 tbsp. wine vinegar**
**1 tbsp. lemon juice**
**1 tsp. sugar**
**½ tsp. pepper**

Toss lettuce, radishes and onions in a large salad bowl; set aside. In a skillet cook bacon until crisp. Remove to paper towels to drain. To the hot drippings add vinegar, lemon juice, sugar and pepper; stir well. Immediately pour dressing over salad; toss gently. Crumble the bacon and sprinkle on top.

*Virginia Norton*

# BLACK BEAN SOUP

**1 lb. black beans**
**3 minced garlic cloves**
**3/4 c. chopped onions**
**1 bay leaf**
**1/2 tsp. red pepper (to taste)**
**Chiptole or jalapeno peppers (may be added for a spicier flavor)**
**8 c. beef broth**
**1/2 tsp. salt (or to taste)**
**1 c. uncooked rice**

Rinse beans with warm water in a colander at the time you are ready to cook or soak them. (Pick over them for small pebbles.) Cover beans with 12 cups of water and bring to a boil for 10 to 15 minutes; remove from heat and cover and let stand in soak water for 1 hour. Drain soak water. After rinsing and soaking, combine all ingredients above except salt and rice. Cook covered at low boil for 2 1/2 hours on stove top. Mash or puree 1/2 cup of cooked beans and return to pot for a smoother consistency. Add salt and rice and cook until rice is done (1/2 hour). If soup seems too watery, remove cover until soup cooks down. Crockpot—combine all ingredients and cook 10 to 12 hours. Optional: One pound cubed smoked pork chops may be added during the last hour for a heartier dish. Serve with shredded cheese, sour cream and hot sauce.

*Joyce Bradley*

# SIXTEEN BEAN SOUP

**1 lb. BARZI 16 bean mix**
**(assortment of dried beans, peas and barley)**
**1 med. chopped onion**
**3 sliced celery ribs**
**1 sm. chopped bell pepper**
**2 sliced carrots**
**2 cloves minced garlic**
**1 sm. jalapeno pepper, chopped (optional)**
**Juice of 1/2 lemon**
**2 tbsp. Worcestershire sauce**
**1/2 tsp. basil**
**1/2 tsp. marjoram**
**1/2 tsp. black pepper**
**12 c. beef broth**
**Beef soup bone, smoked sausage or ham bone**
**Parmesan cheese garnish**

Sorting: Pick through the beans for small pebbles or discolored beans.

Rinsing: Rinse beans with warm water in a colander at the time you are ready to cook the beans.

Soaking: This starts the rehydration before cooking and reduces cooking time. Bring beans to a boil in 12 cups of water; boil for 10 to 15 minutes, remove from heat, cover and let stand in soak water 1 hour. Drain soak water.

After following the sorting, rinsing, soaking instructions, add the beef broth and return to heat and bring to boil, reduce heat and add recipe ingredients except lemon juice (add it in the last hour). Cover and cook at low boil for 3 hours on stove top or 12 hours on low in crockpot.

Easy minestrone: Add 1 small jar spaghetti sauce and 1 cup small shell pasta in last hour of cooking.

*Joyce Bradley*

# CROCKPOT SOUP

### (Take from Weight Watchers)

**1 c. chicken broth or regular can size**
**1 chopped onion**
**1 green pepper, chopped**
**1 can pinto beans, drained**
**1 can corn, drained**
**1 can pork and beans**
**1 pkg. chili seasoning**
**2 cans chopped tomatoes**

Put all ingredients in crockpot and simmer on low all day. 8 servings. *1 1/2 cups; 1 point.*

*Dorothy Waterson*

# QUICK BEEF SOUP

**½ lb. ground chuck**
**2 c. sliced carrot**
**¼ c. chopped onion**
**2 (8 oz.) cans tomato sauce**
**1 (2 ½ oz.) jar sliced mushrooms, drained**
**2 c. water**

Cook ground chuck in a large nonstick skillet over medium heat until browned, stirring until meat crumbles. Drain and pat dry with paper towels. Wipe pan drippings from skillet with a paper towel. Return meat to skillet; add carrot, onion, tomato sauce, and mushrooms. Stir in water. Cover and bring to a boil. Reduce heat, and simmer 30 to 35 minutes or until carrot is tender, stirring occasionally. Yield: 8 servings.

*Violet Wallace*

# CHICKEN VEGETABLE SOUP

**2 chicken breasts, cut in bite size pieces**
**4 potatoes, cut in bite size pieces**
**1 onion, chopped**
**1 tbsp. chicken bouillon**
**1 c. each carrots, peas, corn, green beans**
**2 qts. water (use enough to have plenty of broth)**

Cook chicken in a little oil until no longer pink. Put 2 quarts water on to boil. Add potatoes, onion, bouillon, carrots, chicken, peas, corn, and green beans. Cook until vegetables are done. Salt and pepper to taste.

*Rosemary Henderson*

# CHICKEN TORTILLA SOUP

Boil approximately 1 pound chicken, reserving broth. Shred or cube chicken.

In large saucepan combine:

**4 oz. chopped green chilies**
**2 (15 oz.) cans Italian style stewed tomatoes, with juice**
**1 (15 oz.) can Italian style diced tomatoes**
**4 to 6 c. chicken broth (to taste)**
**2 tsp. Worcestershire sauce**
**1 tsp. onion salt**
**2 tsp. garlic powder**
**1 tsp. chili powder**
**2 tsp. ground cumin**
**½ jar salsa (or to taste)**

Bring to boil and let simmer 20 minutes. In a small bowl combine 2 tablespoons cornstarch and ½ cup water. Work into soup and bring to boil. Add chicken. Add medium container sour cream. Sprinkle individual bowls with crushed tortilla chips and cheddar cheese when serving.

*Mitzi Garman*

# GARDEN CHOWDER

1/2 c. chopped green pepper
1/2 c. chopped onion
1/4 c. butter or margarine
1 c. each diced potato, celery, cauliflower, carrot and broccoli
3 c. water
3 tsp. chicken bouillon cube
1 tsp. salt
1/4 tsp. pepper
1/2 c. flour
2 c. milk
1 tbsp. fresh parsley
3 c. (12 oz.) cheddar cheese

In a Dutch oven or soup kettle saute green pepper and onion in butter until tender. Add vegetables, water, bouillon, salt and pepper; bring to boil. Reduce heat, cover and simmer 20 minutes or until vegetables are tender. Combine flour and milk until smooth; stir into pan. Bring to a boil, cook and stir for 2 minutes, add parsley. Just before serving stir in the cheese until melted.

*Rosemary Henderson*

# GARDEN VEGETABLE CHOWDER

1 1/2 lbs. zucchini squash
1/3 c. butter
1 med. onion
2 tsp. parsley
1 tsp. basil leaves
1/3 c. flour
1 1/2 tsp. salt and pepper
1 tbsp. instant chicken bouillon or 3 cubes
1 tbsp. lemon juice
3 c. water
1 can evaporated milk
1 (16 oz.) pkg. corn
1 qt. whole tomatoes, chopped
1 1/4 c. Velveeta cheese

Cut squash in half lengthwise. Cut into 3/8 inch pieces. Melt butter in a 6 quart pan. Cook squash, onion, parsley and basil for 8 minutes. Stir in flour, salt and pepper into vegetables. Cook over low heat, stirring constantly until bubbly. Add bouillon, lemon juice and water. Bring to a boil. Add corn and tomatoes; simmer for 8 minutes. Add milk and cheese. Heat until cheese is melted. Serve hot. Serves 12.

*Deb Steury*

# HEARTY WINTER SOUP

1 1/2 c. water
1 c. cubed potatoes
1/2 c. carrot slices
1/2 c. celery slices
3/4 lb. Velveeta, cubed
Dash of pepper

Bring water, potatoes, carrots and celery to a boil; reduce heat. Simmer 10 minutes or until vegetables are tender. Add remaining ingredients. Cook, stirring occasionally, until Velveeta melts.

*Erin Magnuson*

# ITALIAN BEAN AND PASTA SOUP

**1 c. chopped onions**
**1 c. coarsely chopped carrots**
**1 stalk celery, chopped**
**3 cloves garlic, minced**
**7 c. chicken broth, defatted**
**1 c. dried white beans, sorted and rinsed**
**1 c. canned recipe-style stewed tomatoes, with juice**
**1 tsp. dried rosemary**
**1 tsp. basil**
**¼ tsp. crushed red pepper**
**¼ tsp. dried sage**
**1 c. tiny shell pasta**

Lightly spray an unheated large saucepan with olive no-stick spray. Heat the saucepan over medium heat. Add onion, celery, carrots and garlic. Cook and stir over medium heat until onions are tender. Add broth, beans, tomato (with juice), rosemary, basil, red pepper and sage. Bring to boil; reduce heat. Cover and simmer, stirring constantly, for 1 to 1 ½ hours or until beans are tender. Stir in pasta, bring to boil, reduce heat. Cover and simmer 7 minutes until pasta is tender. Makes 6 main dish servings.

*Linda Zulch*

# ITALIAN VEGETABLE SOUP

**1 lb. ground beef**
**1 c. diced onions**
**1 c. chopped celery**
**1 c. cubed carrots**
**2 cloves garlic, minced**
**1 qt. diced tomatoes**
**1 (15 oz.) can tomato sauce**
**1 (15 oz.) can kidney beans, undrained**
**2 c. water**
**5 tsp. or cubes beef bouillon**
**1 tbsp. dried parsley**
**½ tsp. salt**
**Pepper to taste**
**½ tsp. oregano**
**½ c. macaroni**

Brown meat and rinse. Add all other ingredients except macaroni. Simmer 20 to 30 minutes. Cook macaroni separate until almost done. Drain and finish cooking in soup.

*Marie Bowerman*

## MINESTRONE SOUP

**1 tbsp. olive oil**
**1 clove garlic, minced**
**1 lg. onion, peeled and chopped**
**2 hot chili or jalapeno, seeded and minced**
**2 lg. ribs celery, sliced**
**3 carrots, peeled, halved lengthwise and sliced crosswise**
**1 (28 oz.) can tomatoes, drained (reserve the juice) and chopped**
**1 (19 oz.) can cannelloni beans, drained and rinsed**
**6 c. beef broth**
**1/2 lb. lean ground beef, browned and fat drained**
**1 1/2 tsp. marjoram or oregano**
**Freshly ground black pepper to taste**
**1 c. uncooked sm. soup pasta (e.g., tiny shells or orzo)**
**1/4 c. chopped fresh parsley**
**1 tbsp. fresh lemon juice**
**Grated Parmesan or Romano for garnish**

In a large saucepan, heat the oil briefly; add the onion, garlic, chili, celery, and carrots and saute the vegetables until the onion softens. Add the chopped tomatoes with their juice. Bring the ingredients to a boil, reduce the heat and simmer the mixture for 10 minutes. Add the beans, broth, beef, marjoram and pepper. Bring the soup to a boil, and add the pasta. Cook the soup for 8 to 15 minutes or until the pasta is done. Remove the soup from the heat, and stir in the parsley and lemon juice. Serve the soup sprinkled with the grated cheese.

*Joyce Bradley*

## PEEL-A-POUND SOUP

**2 pkgs. Lipton onion soup mix**
**1 head cabbage**
**1 bunch celery**
**6 onions**
**1 green pepper**
**2 lbs. carrots**
**3 cans green beans**
**1 lg. can tomatoes**

Chop all vegetables into a large pot. Cover with water. Sprinkle soup mix on top. Cover and boil 30 minutes. Turn down heat; simmer 2 1/2 hours or until carrots are tender.

*Peggy Moore*

## PIZZA SOUP

Brown 1 1/2 to 2 pounds Italian sausage. Drain and saute 2 medium chopped onions and 2 chopped green peppers. Drain all the fat off.

**5 c. beef or chicken broth**
**4 toes garlic**
**1 (16 oz.) can Italian tomatoes, chopped**
**1 (14 oz.) jar pizza sauce**
**2 c. cooked macaroni (add last)**

Bring all ingredients to a boil, then add macaroni. (I use pepperoni and also mushrooms and serve with grated cheese.)

*Melissa Minnahen*

## BAKED POTATO SOUP

**2/3 c. butter**
**2/3 c. all-purpose flour**
**7 c. milk**
**4 lg. baking potatoes, baked, cooled, peeled, and cubed (about 4 c.)**
**4 green onions, sliced**
**12 bacon strips, cooked and crumbled**
**1 1/4 c. shredded cheddar cheese**
**1 c. (8 oz.) sour cream**
**3/4 tsp. salt**
**1/2 tsp. pepper**

In a large soup kettle, melt the butter. Stir in flour; heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat; simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. Yield: 8 to 10 servings (2 1/2 quarts).

*Lori Myers*

## CHEDDAR POTATO SOUP

**2 c. diced onions**
**1 1/2 c. diced celery**
**1/3 c. grated carrot**
**7 c. diced potatoes**
**4 c. chicken broth**
**2 c. water**
**4 c. milk**
**1 (15 oz.) jar Cheez Whiz**
**2 tbsp. parsley flakes**
**1/2 c. oleo and 3/4 c. flour**

Boil carrots and celery in chicken broth until almost done. Add onions and potatoes and cook until done. Add milk, parsley flakes and thicken with a paste of butter and flour. Add cheese and stir until melted. Watch closely after cheese has been added as it scorches easily.

*Marie Bowerman*

## POTATO SOUP

**1 lg. onion, chopped**
**1 1/2 c. chopped celery**
**3 tbsp. butter**
**6 to 7 lg. potatoes, cubed**
**Smoked or Kielbasa sausage, sliced and quartered**
**Chicken broth**
**10 to 12 slices American cheese**
**3 c. milk**
**3 tbsp. flour**
**Salt and pepper to taste**

Saute onions and celery in butter (do not brown onion); add potatoes. Add enough chicken broth to cover potatoes (about 4 cups). Bring to a boil; reduce heat to medium until potatoes are cooked. Thicken 3 cups of milk with 3 tablespoons flour (gradually add the milk to the flour), then add milk to the potatoes. Add sausage. Heat until hot; do not boil. Add American cheese. Cook until melted. Serves 6 main dish servings.

*Joyce Bradley*

# TOMATO SOUP

**1 c. (2 stalks) chopped celery**
**1 sm. onion, chopped**
**1 carrot, grated**
**½ green pepper, chopped**
**¼ c. butter**
**4 ½ c. chicken broth**
**1 qt. tomatoes**
**½ tsp. curry powder**
**½ tsp. salt**
**¼ tsp. pepper**
**4 tsp. sugar**
**¼ c. flour**

Saute celery, onion, carrot and green pepper in butter in large heavy pan. Add 4 cups broth, tomatoes and curry powder, salt and pepper and sugar. Heat to boiling. Reduce heat; simmer for 20 minutes. Blend flour with remaining ½ cup broth. Stir gradually into soup. Cook slightly to thicken.

*Sharon Whan*

# VEGETABLE SOUP

**1 (2 lb.) chuck roast**
**1 can carrots**
**1 can peas**
**2 cans corn**
**2 cans cut green beans**
**1 (28 oz.) can Hunt's crushed tomatoes**
**5 potatoes, diced**
**3 celery sticks, diced**

Cook roast in crockpot; cover roast with water, then pull meat apart. Drain juice off of vegetables and put in crockpot. Do not drain tomatoes. Put potatoes and celery in and cook until they are tender. Serve.

*Rick Liberty*

# ***EXTRA RECIPES***

# Vegetables

# VARIOUS VEGGIE TIPS

Bake potatoes in half the usual time by letting stand in boiling water for 15 minutes before putting them into a very hot oven.

Overcooked potatoes can become soggy when milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.

Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.

Exposure to direct sunlight softens tomatoes instead of ripening them. Leave the tomatoes, stem up, in any spot where they will be out of direct sunlight.

Next time you are cooking cabbage, put a heel of bread on top of cabbage before putting the lid on the pot—there will be NO odor. The bread has no effect on the cabbage and should be removed after cooking. Works for broccoli and brussel sprouts too.

A deep or rich color generally indicates highest food value and flavor in vegetables. For example, the dark green outer leaves of leafy vegetables have more nutrients than the lighter colored inner ones. Also, bright orange carrots may produce more vitamin A than paler ones.

Remember to remove the tops of carrots before storing. Tops drain the carrots of moisture, making them limp and dry.

You'll shed less tears if you cut the root end of the onion off last; or, freeze or refrigerate before chopping.

Beans are nutritional superstars. Packed with protein, low in fat and cholesterol, beans are one of the best sources of complex carbohydrates and dietary fiber. Surprisingly, beans contain more fiber per serving than most other vegetables, fruits, grains or cereals. A diet high in soluble fiber has been linked to such virtues as lowering cholesterol, maintaining blood sugar levels or body energy, and delaying feeling hungry.

Lettuce leaves absorb fat. Place a few into the pot and watch the fat cling to them.

Ripen green bananas or green tomatoes by wrapping them in a wet dish towel and placing them in a paper sack.

A squirt of lemon in the water when cooking cauliflower will keep the cauliflower from discoloring.

Cook carrots and potatoes and then mash them all together. This make the potatoes a light orange color and produces an entirely new flavor.

Never immerse mushrooms in water when cleaning. They will absorb too much liquid. For prime mushrooms, buy only those with closed caps. The gills should not be showing.

## ASPARAGUS-PEANUT BAKE

**4 c. fresh asparagus, cut in 1 inch pieces**
**1 (10 3/4 oz.) can cream of mushroom soup**
**1/2 c. peanuts, crushed**
**1 c. grated cheddar cheese**
**1/2 stick butter or margarine**

Cook asparagus in small amount of water until tender-crisp. Arrange layers of asparagus, soup, peanuts and cheese in a greased casserole. Dot with butter. Season with salt and pepper. Bake at 350° for 30 minutes or until heated through and bubbly.

*Ruth Culler*

## AU GRATIN POTATOES

**8 c. cubed, peeled potatoes**
**1/4 c. butter or oleo**
**2 tbsp. flour**
**3/4 tsp. salt**
**1/8 tsp. pepper**
**1 1/2 c. milk**
**1 lb. American cheese, cubed**

In a saucepan cook potatoes in boiling water until done. Drain and place in a greased 2 1/2 quart baking dish. In a saucepan, melt butter. Add the flour,s alt and pepper; stir to form a smooth paste. Gradually add milk, stirring constantly. Bring to a boil; boil and stir for 1 minute. Add cheese; stir just until melted. Pour over potatoes. Cover and bake at 350° for 45 to 50 minutes or until bubbly.

*Ruth Culler*

## BAKED BEANS

**2 cans pork and beans**
**1/2 c. onion**
**Green pepper**
**1/2 tsp. salt**
**3/4 c. brown sugar**
**1/2 c. ketchup**
**2 heaping tbsp. flour**

Bake at 325° for 1 1/2 hours. Shake when about done. Can add smoke meat for flavor.

*Sharon Whan*

## ALTA'S BEST BAKED BEANS

**1 lg. and 1 med. cans Van Camps pork and beans, drained**
**1/2 lb. bacon, fried and cut into sm. pieces**
**1 sm. onion, chopped and fried with bacon**
**1 lb. brown sugar**
**2 tbsp. vinegar**
**3/4 c. catsup**

Add together brown sugar and pork and beans, vinegar, catsup. Then add bacon. Mix and put into 9 x 13 inch pan. Bake 2 hours in slow oven, 325°.

*Pam Norton*

## BAKED BEANS

*(Used for county-wide Chicken Barbecue benefit for homeless shelter.)*

**3 gals. drained pork and beans**
**¼ lb. bacon**
**¼ lb. chopped onion**
**3 c. catsup**
**3 c. brown sugar**
**¼ c. mustard**

Mix together. Use one large electric roaster. Cook at 350° for 3 ½ hours. Makes 75 servings.

*Steve Haiflich*

## BAKED POTATOES STRIPS

**3 lg. baking potatoes, peeled**
**2 egg whites**
**2 tbsp. grated Parmesan cheese**
**1 tsp. garlic powder**

Cut potatoes lengthwise into thin ¼ inch strips. Pat dry. In a bowl combine the egg whites, cheese, and coat. Place in a single layer in a 15 x 10 inch baking pan coated with nonstick cooking spray. Bake, uncovered, at 375° for 35 to 40 minutes or until potatoes are a golden brown and tender, turning several times. Yields 4 servings.

*Iris Ramer*

## BAKED ZUCCHINI GRATIN

**1 med. onion, sliced**
**2 lbs. zucchini, sliced**
**1 stick Blue Bonnet, melted and divided**
**2 c. shredded Mozzarella cheese**
**½ c. plain dry bread crumbs**
**¼ c. grated Parmesan cheese**

In a lightly greased 2 quart oblong dish, layer onion and zucchini slices. Drizzle with ¼ cup melted Blue Bonnet. Sprinkle with Mozzarella cheese. Sprinkle crumb mixture evenly over top. Bake at 350° for 35 to 40 minutes or until zucchini is fork tender.

*Sharon Whan*

## ZUCCHINI DRESSING

**1 qt. chopped, cooked, drained zucchini**
**¼ lb. melted oleo**
**1 c. sour cream**
**1 can cream of mushroom soup**
**1 box Stove Top stuffing mix (chicken flavor)**

Mix all together and bake at 350° for 45 minutes. Five minutes before taking out of oven, add grated cheddar or Colby cheese. Let it melt, then enjoy.

*Dorma Haiflich*

## BROCCOLI

**3 boxes frozen broccoli**
**1 c. Velveeta cheese**
**1 can cream of mushroom soup**
**1 med. box frozen onion rings**

Cook broccoli by direction; drain. Save a little liquid to rinse out soup can. In baking dish put 1 layer of broccoli, 1 layer cheese, then pour soup and liquid over broccoli and cheese. Place onion rings on top. Bake 20 to 25 minutes in 300° oven.

*Joyce Ratliff*

## BROCCOLI DISH

**1 (10 oz.) pkg. frozen chopped broccoli, thawed**

**SAUCE:**

**½ c. Hellmann's mayonnaise**
**½ c. grated cheese**
**½ c. celery soup**
**1 egg, lightly beaten**

Stir up sauce. Pour over broccoli and mix. Crush potato chips and sprinkle over top. Bake at 350° for 1 hour.

*Debra Fike*

## BROCCOLI RICE CASSEROLE

**½ stick butter**
**1 med. onion, chopped**
**2 stalks celery, chopped coarsely**
**Salt**

Saute 2 minutes, adding salt.

Add:

**1 can cream of mushroom soup**
**1 can water**
**1 sm. jar Cheez Whiz**

Stir until smooth. Cool. Add 1 package chopped broccoli, defrosted. Stir well; add 1 (7 ounce) package Minute Rice. Stir well. Bake in buttered casserole dish at 350° for 20 to 30 minutes. Stir after first 15 minutes. Can top with buttered bread crumbs before baking.

*Betty Dyer*
*Susie Witt*

## BROCCOLI RICE CASSEROLE

- **1 sm. onion, chopped**
- **½ c. chopped celery**
- **1 (10 oz.) pkg. frozen chopped broccoli, thawed**
- **1 tbsp. butter or margarine**
- **1 (8 oz.) jar process cheese spread**
- **1 (10 ¾ oz.) can condensed cream of mushroom soup, undiluted**
- **1 (5 oz.) can evaporated milk**
- **3 c. cooked rice**

In a large skillet over medium heat, saute onion, celery and broccoli in butter for 3 to 5 minutes. Stir in cheese, soup and milk until smooth. Place rice in a greased 8 inch square baking dish. Pour cheese mixture over; do not stir. Bake, uncovered, at 325° for 25 to 30 minutes or until hot and bubbly. Yield: 8 to 10 servings.

*Carolyn Trubey*

## BROCCOLI SUPREME

- **1 tsp. salt**
- **3 tbsp. flour**
- **4 eggs (I use 1 ctn. egg substitute)**
- **1 stick butter or margarine**
- **4 oz. Velveeta cheese, cut into pieces**
- **1 pkg. frozen broccoli**

Mix together. Put into well sprayed pan and bake at 350° for 1 hour.

*Marilyn Nelson*

## BUFFALO POTATO WEDGES

- **⅓ c. margarine or butter, melted**
- **1 tsp. cider or white vinegar**
- **3 to 4 tsp. red pepper sauce**
- **½ tsp. salt**
- **4 unpeeled med. potatoes (1 ¼ lbs.)**
- **1 c. Blue cheese dressing**

Heat coals or gas grill. Mix margarine, vinegar, pepper sauce and salt in shallow dish. Cut each potato lengthwise into 4 wedges; pat dry with paper towels. Dip potato wedges into margarine mixture; reserve any remaining margarine mixture. Cover and grill potatoes 4 to6 inches from medium heat 25 to 35 minutes, brushing occasionally with margarine mixture and turning as needed, until tender. Serve with dressing. 4 servings.

*Marge Ellis*

## CALIFORNIA RICE CASSEROLE

- **2 c. cooked rice**
- **2 bags California Blend frozen vegetables (cook slightly in microwave)**
- **½ lb. Velveeta**
- **1 stick butter**

Put all ingredients in crockpot, 2 to 3 hours on low, 1 ½ hours on high.

*Dawn Martin*

## CHEESE RICE

**1 c. boiled rice, well packed**
**1 c. grated cheese**
**1 c. milk**

Mix all in a double boiler; add pepper, salt and 1 beaten egg. Heat. Put in baking dish with dabs of butter on top and bake until firm like custard. Bake at 350°. Serves 4.

*Bette Smith*

## CHEEZY POTATOES

**2 lbs. hash browns or 1 bag cubed potatoes**
**1 stick butter**
**1 can cream of chicken soup**
**1 pt. sour cream**
**8 oz. shredded cheddar cheese**
**1/2 c. minced onion or 2 tbsp. onion flakes**
**1 tsp. garlic salt**
**2 c. cornflakes and 1/2 stick butter (sprinkle on top)**

Bake in 9 x 13 inch pan (spray) 1 1/2 hours at 350°. (Donna adds 1/2 can milk and plain bread crumbs on top.)

*Betty Dyer*
*Donna Strain*

## COTTAGE POTATOES

**5 lbs. potatoes**
**1 lg. onion**
**1 lb. Velveeta cheese**
**1 stick butter**
**1 c. milk**

Boil potatoes in skins until done (or chunk first). Drain. In 9 x 13 inch pan put 1/2 of potatoes, 1/2 sliced or chunk cheese and 1/2 butter (layer). Pour 1 cup milk over all. Bake at 350° until hot and cheese melts.

*Kay Carper*

## COUNTRY COMPANY POTATOES

**6 to 7 med. potatoes**
**1 (10 oz.) can cream of chicken soup**
**1 1/2 c. grated cheddar cheese**
**1/3 c. grated onion**
**1 tsp. salt**
**Pepper**
**1 c. cornflakes crumbs**
**2 tbsp. melted butter**
**1 pt. sour cream**

Cook potatoes; grate. Combine cream of chicken soup, grated cheese, sour cream and onions. Combine with potatoes, salt and pepper. Place in buttered 8 x 8 inch baking dish. Top with mixture of cornflakes crumbs and butter. Refrigerate overnight. Bake in 350° oven for 45 to 60 minutes.

*Iris Ramer*

## CROCKPOT POTATOES

**6 to 8 potatoes, sliced**

Put in bag with 1 cup water and ½ teaspoon cream of tartar. Drain. Butter the crockpot. Put ½ potatoes in pot with diced onion.

Mix in bowl:

**¼ c. flour**
**1 tsp. salt**
**¼ tsp. pepper**
**¼ tsp. garlic salt**

Put ½ mixture over potatoes in pot. Add remaining potatoes and onion flour mixture. Put in 3 tablespoons butter, 1 cup cream of mushroom soup. Cover and cook 7 to 9 hours on low or 4 hours on high. Thirty minutes before ready add 1 cup shredded cheese and 1 can of dried onion rings.

*Becky Young*

## DIABETIC MIXED VEGGIE CASSEROLE

**2 pkgs. frozen mixed veggies**
**½ c. shredded low fat cheese**
**1 (8 oz.) can sliced water chestnuts, drained**
**2 tbsp. chopped onion or 1 tsp. onion salt**
**2 tbsp. low fat mayonnaise substitute**
**Vegetable cooking spray**

Cook vegetables according to package directions, omitting salt. Combine cooked veggies, cheese, water chestnuts, onion or onion salt and mayonnaise substitute; stir gently. Put mixture into casserole dish that has been sprayed with cooking spray. Bake at 350° for 30 minutes or longer to heat through.

Per serving: *1 starch exchange, 4 mg cholesterol, 79 calories, 12 carbohydrates, 4 g protein, 1 g fat, 177 mg sodium.*

*Marilyn Nelson*

## CHEEZY CABBAGE

Cut up 1 head of cabbage in small pieces. Boil in water until done, but still crisp. Drain well. In skillet fry cut up bacon, about 4 strips, and small diced onion in ½ cup butter. Add 1 ½ cups milk and 2 tablespoons cornstarch. Cook until thickened and add 2 cups cheddar cheese. Add this mixture to drained cabbage and mix well. Put in 8 x 8 x 2 inch baking dish. Cover with buttered cracker crumbs and bake ½ hour at 350°.

*Marjorie Zeisloft*

## CHEESY RICE & BROCCOLI

**1 (10 oz.) pkg. chopped broccoli**
**½ c. water**
**½ lb. Velveeta process cheese spread, cubed**
**1 ½ c. Minute Original Rice, uncooked**

Bring broccoli and water to boil in medium saucepan, separating broccoli with fork. Stir in Velveeta; reduce heat to low. Cover and simmer 3 minutes. Stir in rice; cover. Remove from heat. Let stand 5 minutes. Stir before serving. Makes 6 servings.

*Debra Fike*

## CORN CASSEROLE

**2 eggs**
**1 box Jiffy corn mix**
**1 can whole corn, drained**
**1 can creamed corn**
**1 stick butter**
**1 onion**
**1 pkg. cheddar cheese**

Beat 2 eggs and Jiffy corn mix. Add corn. Saute butter and onion. Put corn mix in 9 x 13 inch pan. Pour butter mix on top. Spread cheddar cheese on top. Bake at 350° for ½ hour.

*Debra Fike*

## FRIED ZUCCHINI

**1 med. zucchini**
**1 onion, sliced**
**5 to 6 strips bacon, fried and crumbled**
**Shredded cheddar cheese**

Cut zucchini lengthwise, peel and clean out seeds. Cut into bite size pieces. Fry in margarine (2 to 4 tablespoons) with sliced onions until zucchini becomes transparent. Add crumbled bacon and top with desired amount of cheese. Cover with lid to melt cheese.

*Phyllis Myers*

## GOLDEN PARMESAN POTATOES

**6 lg. potatoes**
**¼ to ½ c. grated Parmesan cheese**
**¾ tsp. salt**
**⅓ c. oleo**
**¼ to ½ c. flour**
**⅛ tsp. pepper**

Pare and cut potatoes in eighths. Combine flour, cheese, salt and pepper. Moisten potatoes and coat with flour mixture. Place potatoes in 13 x 9 inch pan. Coat with melted oleo (butter). Bake at 375° for 1 hour, turning once.

*Susan Culler*

## TOTALLY EXCELLENT HASH BROWNS

| | |
|---|---|
| **4 shredded hash brown patties** | **1 tbsp. butter or margarine** |
| **8 slices American processed cheese** | **$^1/_4$ c. seasoned bread crumbs** |
| **$^3/_4$ c. Half & Half** | **Salt and pepper to taste** |

Place shredded hash brown patties in a 9 x 9 inch baking pan. Arrange American processed cheese slices over hash browns. Pour Half & Half evenly into pan. Melt butter in microwave, mix in bread crumbs, distribute mixture evenly over ingredients in pan. Sprinkle with pepper. Bake in 350° oven for 30 to 35 minutes until top is golden brown. Serve immediately. Yields 4 servings. This recipe can easily be doubled and prepared in a 9 x 13 inch pan.

Variations: Add $^1/_2$ cup cut corn and a 4 ounce can diced jalapeno peppers before adding cheese or add $^1/_2$ cup diced boneless ham and $^1/_2$ cup green peas before adding cheese.

*Christy Coons*

## LAURA'S MIXED VEGETABLE CASSEROLE

| | |
|---|---|
| **2 (15.25 oz.) cans mixed vegetables, drained** | **$^1/_2$ stick melted margarine** |
| | **1 (8 oz.) jar Cheez Whiz** |

Mix the above ingredients together and put in 7 x 11 inch baking dish. Top with 1 sleeve crushed Ritz crackers mixed with $^1/_2$ stick melted margarine. Bake at 350° until bubbly.

*Betty Bevington*

## LAYERED POTATOES

| | |
|---|---|
| **Potatoes, washed** | **Velveeta** |
| **Onion** | **$^1/_2$ lb. bacon, cooked** |
| **Butter** | |

(Amounts of ingredients at your discretion; depending on number of servings.)

Slice potatoes (skins attached) and layer all ingredients in crockpot. Crockpot - high, 4 hours. Oven - 300°, 1 $^1/_2$ hours.

*Dawn Martin*

## LIMA BEAN CASSEROLE

**1/4 to 3 c. diced celery**
**1 (1 lb.) bag frozen lima beans**
**3 slices bacon**
**1 can cream of celery soup**
**1/3 c. milk**
**1 tbsp. flour**
**1/4 lb. cheese**

Cook celery and lima beans with a very small amount of water for 30 minutes. Brown bacon and crumble. Combine milk and flour until smooth. Add the soup, bacon, beans, and celery. Dice cheese and stir into mixture. Bake at 350° for 25 minutes. Casserole may be prepared a day ahead, but increase baking time 40 to 45 minutes.

*Thersa Smith*

## LIMA BEANS DELUXE

**1 (10 oz.) pkg. frozen lima beans**
**1 tbsp. reduced-calorie margarine**
**1 tbsp. all-purpose flour**
**1 c. skim milk**
**1/2 tsp. salt**
**1/8 tsp. pepper**
**1/2 c. (2 oz.) shredded reduced-fat cheddar cheese**
**2 tbsp. reduced-calorie ketchup**
**2 (4 oz.) jars diced pimiento, drained**
**Vegetable cooking spray**

Cook beans according to package directions, omitting salt and fat. Drain and set aside. Melt margarine in a medium saucepan over low heat; add flour, stirring until smooth. Cook, stirring constantly, 1 minute. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in salt and pepper. Remove from heat. Add beans, cheese, ketchup, and pimiento to sauce; stir well. Spoon into a 1 1/2-quart casserole coated with cooking spray. Bake at 375° for 30 minutes or until thoroughly heated. Yield: 6 servings.

*Violet Wallace*

## MARINATED VEGETABLES

**1 can French style green beans**
**1 can peas**
**1 can white sweet corn**
**1 c. chopped celery**
**1 c. onion**
**1/2 c. green peppers**

Drain vegetables and pour into 2 quart bowl.

Mix together:

**1 c. sugar**
**1/2 c. oil**
**2 tsp. water**
**2/3 c. white vinegar**
**1/2 tsp. pepper**

Add to vegetables and refrigerate overnight.

*Joan Hursh*

## MASHED POTATOES

**8 lg. or 12 med. potatoes, diced and boiled**
**1 (8 oz.) pkg. cream cheese**
**½ c. sour cream**
**Salt and pepper**

Use electric mixer. Mash all together. Place in a greased baking dish, 9 x 13 inches. Can drizzle butter. Cover with plastic wrap and place in refrigerator for 24 hours. Next day bake at 350° for 25 minutes. Remove from refrigerator 1 hour before placing in oven. Do not allow to brown.

*Sandy Armstrong*

## ORANGE KISSED BEETS

**⅔ c. orange juice**
**4 tbsp. light brown sugar**
**2 tbsp. butter or margarine**
**1 tsp. cornstarch**
**¼ tsp. ground ginger**
**¼ tsp. salt**
**¼ tsp. pepper**
**2 cans sliced beets, drained**
**4 tbsp. golden raisins**
**Strips of orange peel**

In a saucepan over medium heat, cook and stir orange juice, brown sugar, butter, cornstarch, ginger, salt and pepper until thick. Add the beets and raisins; heat through. Garnish with orange peel. Yield: 4 to 6 servings.

*Christy Weber*

## POTATO CABBAGE CASSEROLE

**4 med. onions**
**¼ c. butter**
**1 sm. head cabbage, sliced thin**
**¼ c. flour**
**4 med. cooked potatoes**
**2 tbsp. oleo (butter)**
**2 c. grated cheddar cheese**
**1 (13 oz.) can chicken broth**

Melt oleo; saute cabbage/onions. Layer cabbage mixture and potatoes in a 3 quart casserole. Sprinkle with grated cheese. Melt 2 tablespoons oleo; add flour and chicken broth. Mix and heat to thicken. Pour over the casserole. Bake at 350° for 45 to 50 minutes. Serves 6 to 8.

*Susan Culler*

## POTATO CASSEROLE

**2 lbs. frozen hash brown potatoes**
**½ c. chopped onion**
**1 c. chopped green peppers**
**1 can cream of mushroom soup**
**1 can cream of chicken soup**
**1 (8 oz.) ctn. sour cream**
**1 sm. can mushrooms**
**½ tsp. salt**
**Pepper to taste**
**2 c. grated cheddar cheese**

Mix all together, saving 1 cup of cheese for top. Place in a 9 x 13 inch casserole dish that has been sprayed with Pam. Bake 1 hour 30 minutes at 350°.

*Carolyn Fleming*

## POTATO WEDGES

| | |
|---|---|
| **Potatoes** | **Bread crumbs** |
| **Butter or oleo** | **Parmesan cheese** |

Cut potatoes into wedges. Dip into melted butter or oleo then into a mixture of bread crumbs and Parmesan cheese. Bake in covered baking dish. Very good.

*Thersa Smith*

## POTATO & SPINACH CASSEROLE

- **6 to 8 lg. potatoes, peeled, cooked, mashed**
- **1 c. sour cream**
- **1 tsp. salt**
- **1/4 tsp. pepper**
- **2 tbsp. chopped chives or green onion tops**
- **1/4 c. melted butter**
- **1 (10 oz.) pkg. frozen chopped spinach, thawed and drained**
- **1 c. shredded cheddar cheese**

In large bowl combine all ingredients except cheese. Spoon into a greased 2 quart baking dish. Bake uncovered for 15 to 20 minutes. Top with cheese and bake 5 minutes longer, oven 400°. 6 to 8 servings.

*Maggie Ford*

## RICE

- **1 c. uncooked white long grain rice only (will only work with white long grain)**
- **1 (8 oz.) can sliced mushrooms, undrained**
- **4 tbsp. margarine**
- **1 (10 oz.) can condensed onion soup with beef broth**
- **1 1/2 cans water**

Mix ingredients together and put in greased 2 quart casserole. Cover and microwave on high for 10 minutes. Stir. Put back in for another 10 minutes. Stir again and put back in for 5 minutes. Might need an additional couple of minutes to get right consistency depending on microwave.

*Mildred Newnam*

## SCALLOPED CORN CASSEROLE

- **1 can creamed corn**
- **1 or 2 cans whole kernel corn**
- **1 stick butter, cut into chunks**
- **1/2 c. sour cream**
- **2 eggs**
- **1 sm. box Jiffy cornbread mix**
- **1/4 c. sugar (added by Kay)**

Stir all of the above in a large mixing bowl and pour into large well greased baking dish (I use Corningware). Bake at 400° for 40 to 45 minutes.

*Lisa Myers*
*Kay Carper*

## SPANISH RICE

**1 tbsp. oil**
**3/4 c. rice**
**1 med. onion, chopped**
**2 cloves garlic, minced**
**1/2 green pepper**
**1 tsp. salt**
**1 lb. ground beef**
**1 (#2) can tomatoes**
**1 tsp. chili powder**
**Dash of cayenne pepper**
**1 bouillon cube in 1 c. water**

Heat the oil in a deep skillet with tight fitting cover. Add rice and cook until it turns white. Add meat and cook until golden brown. Add onion and green pepper, garlic. Cook until onion is transparent. Add tomatoes, bouillon, chili powder, salt and cayenne pepper. Mix well. Cover and simmer 35 minutes, stirring from time to time. During this process all the liquid should be absorbed by the rice.

*Sandy Armstrong*

## SPINACH BAKE

**2 pkgs. frozen spinach**
**2 c. cooked rice**
**2 c. shredded cheddar cheese**
**2/3 c. milk, beaten with 4 beaten eggs**
**1/4 c. butter, softened**
**1/2 c. chopped onion**
**Salt to taste**
**1 lb. bacon, fried crisp and crumbled**

Mix all together and put in baking dish. Bake at 350° until set.

*Maggie Ford*

## SQUASH CASSEROLE

**2 (16 oz.) pkgs. frozen sliced yellow squash**
**1 c. chopped onion**
**1 c. mayonnaise or salad dressing**
**3 eggs, lightly beaten**
**1/2 c. crushed unsalted saltine crackers**
**1 (0.4 oz.) env. ranch style salad dressing mix**
**1 c. (4 oz.) shredded sharp cheddar cheese**
**1 c. soft bread crumbs**
**1 tbsp. butter or margarine, melted**

Cook squash with onion according to squash package directions; drain well, pressing between paper towels. Combine squash mixture, mayonnaise, eggs and next 3 ingredients in a lightly greased, shallow 2 1/2 quart casserole. Combine bread crumbs and butter. Sprinkle on top. Cover and refrigerate if desired. Remove from refrigerator and let stand at room temperature 30 minutes. Bake at 350° for 20 to 25 minutes. Makes 8 servings.

*Sharon Whan*

## SWEET ONION PUDDING

**1/2 c. butter**
**1/4 c. flour**
**12 oz. evaporated milk**
**2 c. chopped sweet onions**
**Salt and pepper to taste**
**2 lg. eggs, beaten**

Heat oven to 425°. In medium skillet, heat butter and saute onions. Blend in flour and seasoning. Add milk, stirring constantly. Remove from heat; cool 5 minutes. Slowly add beaten eggs while stirring. Pour into a 10 inch round baking dish. Bake 30 to 45 minutes until well set. Can be made ahead, refrigerated, and then baked.

*Bette Smith*

## SWEET POTATO

**3 c. mashed sweet potatoes**
**1 c. brown sugar, packed**
**1/2 stick margarine**
**2/3 c. can milk**
**1 tsp. vanilla**

Mix the above; put in a 9 x 13 x 2 inch baking dish.

**TOPPING:**

**1 c. brown sugar**
**1 c. pecan pieces**
**1/3 c. flour**
**3/4 stick margarine**

Place the flour in a bowl. Cut in the margarine with a pastry blender until crumbly. Add brown sugar and pecans. Sprinkle on top of sweet potatoes. Bake at 400° for 30 minutes.

*Jean Norton*
*Marian Martinsen*

## SWEET POTATO CASSEROLE

**3 c. mashed sweet potatoes**
**1/2 tsp. salt**
**1/3 stick butter**
**1 tsp. vanilla**
**1/2 c. milk**
**1 c. sugar**
**2 eggs**

Mix and spread into a greased 8 x 8 inch dish. Cover with topping.

**TOPPING:**

**1 c. brown sugar**
**1/3 stick melted butter**
**1 c. chopped nuts**
**1/3 c. flour**

Mix together to form lumps and sprinkle over potatoes. Bake 35 minutes at 350°.

*Deb Steury*

# SWEET POTATO SURPRISE

**2 to 3 lbs. sweet potatoes, cooked, then peeled**
**2 eggs, slightly beaten**
**Lg. marshmallows**
**Crushed cornflakes**
**1/2 c. brown sugar**
**1 c. Half & Half**
**1 tsp. flour**
**1/2 tsp. vanilla**

Mash potatoes; add eggs. Form potato mixture into individual balls around marshmallows. Roll in crushed cornflakes. Place on a jelly-roll pan that has been lightly sprayed with nonstick cooking spray. Bake in a preheated 350° oven 10 to 15 minutes until potato balls pop open. In a saucepan or microwave safe bowl mix sugar, cream, flour and vanilla; bring to boil. Pour over potato balls; keep warm in oven until ready to serve. Makes 8 to 10 servings.

*Joyce Bradley*

# SWEET POTATO AND TANGERINE CASSEROLE

**5 med. sweet potatoes**
**4 tangerines**
**1/2 c. honey**
**1/4 c. water**
**1/2 tsp. salt**
**3 tbsp. butter or margarine**

Boil sweet potatoes until almost tender, about 25 minutes. Peel and cut into half-inch slices. Peel tangerines, remove seeds and mince enough rind to give 1 tablespoon. Arrange potatoes and tangerine sections in alternate layers in a casserole. Blend rind and remaining ingredients and pour over food in casserole. Bake in a moderate oven (350°) about 1 hour, basting occasionally with syrup in baking dish.

*Bette Smith*

# VEGGIE CHEESY CASSEROLE

**MIX #1:**

**16 to 20 oz. California Blend frozen vegetables**
**1 can cream of mushroom soup**
**1 can cream of celery soup (or chicken)**
**3 or 4 c. shredded cheddar cheese**

**MIX #2:**

**1 box Stove Top stuffing**
**1 c. chicken broth**
**1 egg**

Layer in large casserole (greased) as follows: layer #1 - 1/2 mixture #1; layer #2 - 3/4 mixture #2; layer #3, 1/2 mixture #1; layer #4 - 1/4 mixture #2. Bake at 350° covered 45 minutes then uncovered 15 minutes. (Can top with French onions last 15 minutes.)

*Jan Myers*

## ZUCCHINI CASSEROLE

**4 eggs, beaten**
**1/2 c. oil**
**1/3 c. chopped onions**
**1/3 c. Mozzarella cheese**
**1 tbsp. parsley flakes**
**1/2 tsp. garlic salt**
**1 c. Bisquick**
**3 c. grated zucchini**

Mix in order given. Bake at 325° for 25 to 30 minutes.

*Mary Smith*

## ZUCCHINI CASSEROLE

**1/2 c. chopped onion**
**2 c. grated zucchini**
**1 1/2 oz. grated cheese**
**1 egg, beaten**
**12 low fat saltines, crushed**

Spray an 8 x 8 inch baking dish; mix onion, cheese, zucchini and egg. Pour into baking dish and top with the crumbs; microwave on high for 5 to 6 minutes or bake at 350° for 30 minutes. Makes 2 servings.

*Dorothy Waterson*

# ***EXTRA RECIPES***

# Potpourri

# POTPOURRI

To determine whether an egg is fresh without breaking the shell, immerse the egg in a pan of cool salted water. If it sinks to the bottom, it is fresh. If it rises to the surface, throw it away.

Vinegar brought to a boil in a new frying pan will prevent food from sticking.

When frying, turn a metal colander upside down over the skillet. This allows steam to escape, but keeps the fat from spattering.

Club soda cleans and polishes kitchen appliances at the same time.

When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.

Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleaner.

Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

Popcorn: It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old maids." "Old maids" can also be eliminated by running ice cold water over the kernels before throwing into the popper.

A pinch of rosemary in the water when cooking rice will add an interesting flavor.

Do you substitute ingredients? This is always risky—don't do it! For example, sifted flour is not interchangeable with unsifted.

Food will keep hot up to 1 hour if taken somewhere, by wrapping hot food in a double thickness of aluminum foil.

Garlic helps prevent cholesterol buildup. It helps prevent heart disease by slashing cholesterol levels in the blood and lowering dangerous blood fat levels.

Shaving cream is one of the most useful upholstery cleaners.

To remove water rings and stains from inside small glass or crystal vases, dampen the inside and add any toilet bowl cleaner. Let stand for 10 minutes. Rinse thoroughly.

To clean and shine copper pots, rub with Worcestershire sauce or catsup. The tarnish will disappear.

To get white cotton socks white again, boil in water to which a slice of lemon has been added.

## BUTTERSCOTCH CANDY

**1 c. light molasses**
**2 c. white sugar**
**1 c. butter**
**1 tsp. vanilla**
**$^1/_4$ tsp. soda**

Boil until thread from spoon or hard. Pour out on greased square pan.

*Lois Charleswood*

## CARAMELS

**2 c. sugar**
**2 c. Karo**
**$^1/_2$ c. butter**
**$^1/_4$ tsp. salt**
**2 c. evaporated milk or Half & Half**
**1 tsp. vanilla**

Boil slowly first 4 ingredients and stir. Add slowly evaporated milk while keeping ingredients boiling and remove from heat at hard ball stage. Add 1 teaspoon vanilla. Pour into buttered pan. When it will hold its shape, cut in small bite size pieces and wrap in already cut wax paper. I cook this in electric skillet about 45 minutes, stirring slowly. It takes 3 to 4 people to cut and wrap. Wax paper should be cut in 2 to 3 inch pieces beforehand.

*Carolyn Trubey*

## CHOCOLATE FUDGE

**2 (1 oz.) sqs. unsweetened chocolate**
**$^3/_4$ c. milk, scalded**
**2 c. sugar**
**1 tsp. light corn syrup**
**2 tbsp. butter or margarine**
**1 tsp. vanilla**

Melt chocolate in milk. Add sugar and corn syrup; cook slowly, stirring until sugar dissolves. Cook gently to soft ball stage (234°), stirring frequently. Remove from heat, add butter and cool at room temperature to lukewarm (110°) without stirring. Add vanilla; beat vigorously until fudge becomes very thick and loses its gloss. Quickly spread in greased pan. When firm, cut in squares. One cup broken nuts may be added.

If desired, $^1/_2$ cup cocoa may be substituted for the unsweetened chocolate; increase butter to 3 tablespoons. Makes 2 dozen pieces.

*Evelyn Haines*

# MY MOM'S OLD-FASHIONED FUDGE

| | |
|---|---|
| **1/4 c. butter** | **1/2 c. canned milk** |
| **1/4 c. white Karo** | **2 tbsp. cocoa** |
| **1 c. sugar** | **1 c. nuts (optional)** |
| **1 c. brown sugar** | **1 1/2 tsp. vanilla** |

Mix everything except nuts and vanilla in 3 quart saucepan. Stir until sugar is dissolved. Cook slowly to soft ball stage. Remove from burner. Add nuts and vanilla. Let cool for 10 minutes. Beat until thick. Spread in 9 inch square pan (buttered). Cut while still warm, beating time about 5 minutes. Use wooden spoon.

*Phyllis Myers*

# WHITE CHOCOLATE FUDGE

| | |
|---|---|
| **1 (8 oz.) pkg. cream cheese, softened** | **1 1/2 tsp. vanilla** |
| **4 c. confectioners' sugar** | **12 oz. white chocolate** |
| | **3/4 c. chopped pecans** |

Beat cream cheese, sugar and vanilla until smooth. Melt chocolate. Fold into cream cheese mixture with pecans. Spread on 9 inch baking pan. Chill.

*Dorothy Schrader*

# CHOCOLATE MINTS

(If green chocolate mints aren't available, use any kind of solid chocolate mint.)

| | |
|---|---|
| **3/4 c. butter or margarine** | **2 1/2 c. all-purpose flour** |
| **1 1/2 c. firmly packed down brown sugar** | **1 1/4 tsp. baking soda** |
| **2 tbsp. water** | **1/2 tsp. salt** |
| **2 c. (12 oz.) semisweet chocolate pieces** | **About 1 lb. green chocolate mint wafers (Andes are good)** |
| **2 eggs** | **Chocolate sprinkles (optional)** |

In a large heavy saucepan over low heat, cook butter or margarine, sugar and water until butter or margarine is melted. Add chocolate pieces and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into large mixer bowl and let stand 10 minutes to cool slightly. With mixer at high speed, beat in eggs 1 at a time. Reduce speed to low and add dry ingredients, beating just until blended. Chill dough about 1 hour for easier handling.

Preheat oven to 350°. Line 2 cookie sheets with foil. Roll teaspoons of dough into balls; place about 8 inches apart on cookie sheets. Bake 12 to 13 minutes, no longer. (Cookies will crisp as they cool.) Remove from oven and immediately place mint on each hot cookie. Allow to soften, then swirl mint over cookie. If desired, decorate with sprinkles. Remove from cookie sheet and cool completely. Makes 8, *about 90 calories each*. To store: Place in airtight container at room temperature 1 week, or wrap well, label and date. Freeze up to 3 months.

*Louise Goodwin*

# CRUNCH BALLS

**¼ c. honey**
**¼ c. powdered sugar**
**¼ c. peanut butter**
**2 c. Kix cereal**
**¼ c. milk**

Heat honey and peanut butter until blended. Remove from heat. Add milk and cereal. Mix well. Form into small balls; roll in powdered sugar. Makes 2 dozen balls.

*Mary Smith*

# EASY DIVINITY

**1 sm. box commercial white frosting mix**
**½ c. water**
**⅓ c. corn syrup**
**1 tsp. vanilla**
**1 (1 lb.) box confectioners' sugar**
**1 c. pecan pieces**

Boil water. Mix in dry frosting mix, corn syrup and vanilla in water. Beat mixture on highest mixer speed for about 5 minutes. (When ready, the mixture will form stiff peaks.) Gradually stir in sugar while mixing on low speed. Blend in pecans. Spoon the mixture by teaspoon onto a cookie tin lined with waxed paper. Allow to sit uncovered. Once the mixture feels firm to touch, turn over, cover tin and allow to stand overnight. Yields 24.

*Christy Coons*

# FANTASY FUDGE

**6 c. sugar**
**1 ½ c. Parkay margarine**
**1 ⅓ c. evaporated milk**
**2 (12 oz.) pkgs. chocolate chips**
**1 (13 oz.) jar marshmallow creme**
**2 c. chopped nuts**
**2 tsp. vanilla**

Stir together sugar, margarine and milk in heavy 5 quart Dutch oven. Bring to a full boil, stirring constantly. Boil 5 minutes over medium heat (234°), stirring constantly to prevent scorching. Remove from heat. Gradually stir in chocolate chips until melted. Add remaining ingredients; mix until well blended. Pour into 2 greased 9 x 13 inch pans. Cool at room temperature. Cut in squares. Makes 6 pounds.

*Mike Moore*

# MINT CANDIES

**1 sm. pkg. chocolate chips**
**½ stick margarine**
**1 egg**
**2 c. powdered sugar**
**1 tsp. vanilla**
**1 tsp. peppermint extract**

Melt chocolate chips and set aside to cool. Mix together in large bowl margarine, egg and powdered sugar. Add vanilla, peppermint extract and melted chocolate. Drop by teaspoon onto a cookie sheet covered with wax paper. Swirl with fingers to flatten candies into mint patties. Refrigerate.

*Christy Coons*

# DORMA'S WHITE CHOCOLATE GOODIES

**2 lbs. white chocolate bark**
**1 lb. peanut butter (2 c.)**
**2 c. dry roasted peanuts**
**2 c. Rice Krispies**
**2 c. miniature marshmallows**

Melt bark in microwave. Add peanut butter, then add remaining ingredients. Drop by teaspoonsful onto waxed paper. Let set overnight to dry. Store in airtight box. These freeze well, too.

*Dorma Haiflich*

# PEANUT BUTTER CANDY

**(Like Reeses Peanut Butter Cups)**

**3 c. peanut butter**
**3/4 c. melted butter or margarine**
**3 3/4 lb. powdered sugar**
**3/4 c. brown sugar**
**1/4 tsp. vanilla**

Mix together and spread on cookie sheet. Spread melted milk chocolate chips over the top. Cut into small squares.

*Diana Meschberger*

# PEANUT BUTTER FUDGE

**1 c. packed brown sugar**
**1 c. white sugar**
**1/2 c. milk**
**5 lg. marshmallows**
**1 1/2 c. (12 oz.) peanut butter**

Cook all ingredients except peanut butter over medium heat until marshmallows are melted. Remove from heat and stir in peanut butter. Put in greased pan and let cool.

*Clarise Tilghman*

# PEANUT BRITTLE

**2 c. sugar**
**1 1/2 c. Karo**
**1/2 c. water**
**3 c. raw peanuts**
**1 heaping tbsp. butter**
**1 tsp. vanilla**
**2 tsp. soda**

Cook first 3 ingredients until this threads. Add raw peanuts and cook and stir until golden brown. Add butter, vanilla, and soda. Stir quickly and pour into butter cookie pan. DO NOT TOUCH OR MOVE. When soda is added, this will enlarge and will be very hot. When cold, use table knife handle to break apart into bite size pieces.

*Carolyn Trubey*

## PEANUT BUTTER CORNFLAKES

**1 c. sugar**
**1 c. Karo syrup**
**1 ½ c. peanut butter**
**6 c. cornflakes**

Bring sugar and Karo to a boil. Add peanut butter and cornflakes. Stir and pour in a flat pan. Enjoy.

*Pam Manon*

## PEANUT BUTTER FUDGE

**1 stick margarine**
**4 c. white sugar**
**½ tsp. salt**
**1 c. Carnation milk**
**1 c. peanut butter**
**1 (7 oz.) jar marshmallow cream**
**1 tsp. vanilla**

Melt margarine, add milk, stir constantly sugar and salt. Bring to boil over medium heat for 6 minutes. Remove from heat; add peanut butter and marshmallow cream. Stir until mixed. Pour on greased pan.

*Laura Lash*

## PEANUT BUTTER FUDGE

**1 c. butter**
**1 ⅔ c. milk**
**4 c. sugar**

Bring to soft ball. Remove from heat.

Add:

**16 oz. marshmallow cream**
**1 ½ c. peanut butter**

Mix well and add:

**1 c. nuts**

Grease 9 x 13 inch pan lined with wax paper.

*Lena Ankney*

## PUDDING FUDGE

**1 sm. pkg. chocolate pudding**
**1 c. sugar**
**½ c. milk**

Cook to a small boil; beat (not too long. Pour into buttered pan. One half cup of peanut butter may be added before beating. If you don't add peanut butter, add ½ teaspoon vanilla and a tablespoon butter.

*Jennifer Crager*

# SEA FOAM

**2 c. sugar**
**$^1/_2$ c. Karo**
**$^1/_2$ c. water**
**2 egg whites**
**1 tsp. vanilla**

Cook first 3 ingredients until hard crack in medium pan. While this is cooking, place 2 foot piece of wax paper on table and have teaspoon ready to spoon candy on paper. Also beat the egg whites until they form peak. When syrup becomes hard crack, pour over beaten egg whites and add vanilla and continue to beat until dull texture. Spoon onto wax paper. It should form a peak when spoon out. For Christmas I add red or green coloring. Also nuts may be added or put $^1/_2$ pecan on top.

*Carolyn Trubey*

# WACKY KISSES

**2 c. white sugar**
**$^1/_2$ c. milk**
**$^1/_4$ c. cocoa**
**1 stick margarine or butter**
**$^1/_2$ c. smooth peanut butter**
**1 tsp. vanilla**
**3 c. quick cooking oats (Quaker)**

Combine the first 3 ingredients; bring to a full boil. Then add the stick of shortening, the peanut butter, vanilla and fold in the oats. Note: After the full boil, remove from the burner and add the balance of ingredients, blending well. (I beat this by hand.) After well blended, drop by spoonful onto greased cookie sheets. (I use 2 sheets.) When cool, remove and enjoy.

Note: One can vary this recipe by omitting the cocoa and using crunchy peanut butter. Then these are called Blondies.

*Gailanna Knox*

# WHITE CHRISTMAS FUDGE

**2 $^1/_2$ c. confectioners' sugar**
**$^2/_3$ c. milk**
**$^1/_4$ c. butter or margarine**
**12 oz. white chocolate, coarsely chopped**
**$^1/_2$ tsp. almond extract (optional)**
**$^3/_4$ c. dried cherries, cranberries or apricots, coarsely chopped**
**$^3/_4$ c. toasted almond slices**

Line 8 inch square pan with foil; grease foil. Mix confectioners' sugar and milk in a heavy 3 quart saucepan. Over medium heat, add butter and stirring constantly bring to boil. Without stirring, boil constantly for 5 minutes. Over low heat add chocolate and almond extract. Stir, then whisk until chocolate melts and mixture is smooth. Stir in dried fruit and toasted almonds. Pour into prepared pan. Refrigerate 2 hours until firm. Invert pan, peel off foil, cut into 1 inch squares. Makes 36.

*Marian Martinsen*

## WHITE FUDGE

| | |
|---|---|
| **2 1/4 c. granulated sugar** | **1/4 tsp. salt** |
| **1/2 c. dairy sour cream** | **2 tsp. vanilla** |
| **1/4 c. milk** | **1 c. cut up nuts** |
| **2 tbsp. butter** | **1/3 c. cut up candied cherries** |
| **1 tbsp. light corn syrup** | **1/3 c. cut up candied pineapple** |

Combine sugar, sour cream, milk, butter, corn syrup and salt in a heavy 2 quart saucepan. Stir over medium heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 8 to 10 minutes to 238° soft ball stage. Remove from heat and allow to stand until lukewarm, 110°, about 1 hour. Add vanilla and beat until mixture just begins to lose its gloss and hold its shape. Requires very little beating. Quickly stir in nuts, cherries, pineapple. Turn into oiled pan; let stand until firm before cutting. 1 1/2 pounds.

*Freida Luedtke*

## COUNTRY STYLE VANILLA ICE CREAM

| | |
|---|---|
| **4 eggs** | **1/2 tsp. salt** |
| **4 c. milk** | **2 1/2 c. sugar** |
| **4 c. whipping cream** | **2 tbsp. vanilla** |

Optional: Substitute 2 cups milk for 2 cups of whipping cream or use Half & Half.

In large mixing bowl beat eggs until foamy. Gradually add sugar. Beat until thickened. Add milk, cream, vanilla and salt. Mix thoroughly. Chill and freeze. Makes 1 gallon.

*Sue Carper*

## FUDGESICLES

| | |
|---|---|
| **1 (3 oz.) pkg. instant chocolate pudding** | **1/2 c. heavy cream** |
| **1/2 c. sugar** | **2 c. milk** |

Mix pudding as directed on package. Add sugar and heavy cream. Pour into small paper cups and freezes. Makes 12 treats.

*Sharon Whan*

# HOMEMADE ICE CREAM

For 1 gallon:

**1 2/2 c. sugar**
**3 eggs**
**1 pt. whipping cream**
**1 pt. Half & Half**
**3 tbsp. vanilla**
**4 junket tablets**

For 1 1/2 gallons:

**2 1/2 c. sugar**
**4 or 5 eggs**
**1 pt. whipping cream**
**1 pt. Half & Half**
**4 1/2 tbsp. vanilla**
**6 junket tablets**

Mix first 4 ingredients in pan; heat to just warm. Add vanilla. Pour in freezer tank. Add milk to 4 inches from top. Add junket tablets that have been dissolved in 1 tablespoon water. Stir, then let set 15 minutes. Ready to freeze.

*Phyllis Myers*

# HOMEMADE ICE CREAM

**6 to 7 eggs, separated (beat the whites until they peak)**
**3 c. sugar**
**1 1/2 tbsp. vanilla**
**1 sm. can condensed milk**
**Milk (enough to fill remainder of canister)**

Place above well mixed ingredients in bottom of 6 quart ice cream freezer canister. Fill (to within 2 inches from top of canister) with milk. Freeze in ice cream freezer.

*Lisa Myers*

# ICE CREAM

**6 eggs**
**2 c. sugar**
**Dash of salt**
**1 qt. cream**
**Whole milk (fill freezer with)**

Beat the eggs and sugar and salt and vanilla and cream all together. Pour into ice cream freezer. Fill rest of freezer with milk.

*Sandy Armstrong*

# APPLE JELLY

**2 med. apples, peeled and cored**
**1 1/2 c. sugar**
**1 tsp. lemon juice**

Pare apples and mix with sugar in a bowl. Microwave on high 3 to 5 minutes. Beat with mixer until blended. Microwave on high 3 to 4 minutes. Stir once during cooking time. Stir in lemon juice and pour in jar.

*Iola Winslow*

# CROCKPOT APPLE BUTTER

**6 lbs. or 2 bags cooking apples**
**1 1/2 to 2 c. granulated sugar, combined with 2 tbsp. cinnamon**

Core apples; do not peel. Slice as for pie. Alternate layers of apples and sugar/cinnamon mixture. Pack in crockpot. Cook on low all night. Put through blender; use or can in pint jars. Precess in boiling water bath for 20 minutes. Yield: 4 pints.

*Patty Miller*
*Hilma Culler*

# JALAPENO JELLY

**1 1/2 c. finely chopped, seeded green peppers**
**1 c. finely chopped, seeded jalapeno peppers**
**6 1/2 c. sugar**
**1 1/2 c. cider vinegar**
**1/4 tsp. green food coloring (optional)**
**1 (6 oz.) bottle liquid fruit pectin**

Grind peppers saving pulp and juice. Mix peppers, vinegar and sugar in 4 to 6 quart pan and bring to rolling boil. Add liquid pectin and bring to boil again, stirring constantly for 1 minute. Remove from heat and skim off foam. Add food coloring. Pour through strainer. Put in hot jars and seal.

*Bette Smith*

# DIABETIC STRAWBERRY JAM

**1 1/2 tsp. unflavored gelatin**
**1 1/2 tsp. cold water**
**3 c. crushed strawberries**
**Artificial sweetener to equal 3/4 c. sugar**
**1/4 tsp. ascorbic acid**
**2 drops red food coloring**

Soften gelatin in water. Combine strawberries and sweetener in saucepan and put on high heat, stirring continually until mixture comes to a boil. Remove from heat; add softened gelatin. Return to heat and cook 1 minute. Remove from heat; add ascorbic acid and food coloring. Pour into clean pint jars. Wipe rims of jars clean. Seal; refrigerate. Makes 1 pint.

*Marilyn Nelson*

# STRAWBERRY PRESERVES

**3 heaping c. berries**
**3 c. sugar**
**Juice of 1/2 lemon**

Put berries in pan and pour sugar and juice of lemon over them. Place on slow heat until sugar is dissolved; then boil briskly 10 minutes; skim. Pour into shallow pan and let stand overnight, lifting them gently with a fork several times to mix with the juice. Can cold and cover with paraffin. The lemon keeps the berries whole and firm.

*Naomi Heitz*

# SUGAR-FREE STRAWBERRY JAM

**3/4 c. diet lemon-lime soda**
**1 (3 oz.) pkg. sugar free strawberry-flavored gelatin**
**1 c. mashed fresh or unsweetened frozen strawberries**
**1 1/2 tsp. lemon juice**

In a saucepan, bring soda to a boil. Remove from heat; stir in gelatin until dissolved. Stir in strawberries and lemon juice. Pour into jars or plastic containers; cover and refrigerate up to 3 weeks. DO NOT FREEZE. Yield: 1 3/4 cups. Exchange: 1 free food.

Nutritional Information: *Serving size, 1 tablespoon; calories, 4; sodium, 9 mg; cholesterol, 0; carbohydrate, 1 gm; protein, trace; fat, trace.*

*Phyllis Kummer*

# BREAD AND BUTTER PICKLES

**4 qts. cucumbers, sliced thin**
**6 sm. onions, sliced thin**
**1/3 c. salt**

Sprinkle salt over cucumbers and onions and let stand 3 hours. Drain and rinse. Bring to a boil:

**5 c. sugar**
**2 tsp. mustard seed**
**1 1/2 tsp. turmeric**

Fill jars with cucumbers and onions. Pour hot mixture over. Seal and process in boiling water bath for 20 minutes.

*Pearl Terrell*

# REFRIGERATOR PICKLES

**8 c. sliced cucumbers**
**2 c. sliced onion**
**1 tbsp. celery seed**
**1 tbsp. salt**
**2 c. sugar**
**1 c. vinegar**

Combine all ingredients except cukes and onions in large jar and shake well to dissolve sugar. Add cucumber and onions, shake well and refrigerate. Shake again periodically. Refrigerate at least 24 hours before serving.

*Clarise Tilghman*

## PICKLED BEETS

**1 3/4 c. canned sliced beets, drained**
**1/2 c. vinegar**
**Sugar substitute to equal 3 tbsp. sugar**
**6 whole cloves**
**1 slice lemon**
**1 sm. onion, thinly sliced**

Place beets in a shallow dish; add vinegar and next 3 ingredients. Separate onion slices into rings, and add to beats. Cover and chill at least 4 hours. Yield: 6 servings.

*Violet Wallace*

## PICKLED BEETS & EGGS

**12 hard-cooked eggs, shelled**
**4 (#2) cans quartered, sliced or whole beets (you choose)**
**1 can vinegar**
**1 can water**
**1 can sugar (1/2 white sugar, 1/2 brown sugar)**
**1 tsp. salt**
**3 dashes red food coloring**

Pour all beets and juice with vinegar, water, sugar and salt into large glass container. Mix very well. Let sit overnight in refrigerator. Next day add shelled eggs and then be ready for us in P.M. or following day. This is my Grandma Hill's recipe and all of our families enjoy it.

Note: The "cans" for measuring are one of the cans of beets.

*Marilyn Nelson*

## PICKLED EGGS & BEETS

**8 hard-boiled eggs**
**2 (15 oz.) cans whole or cut beets**
**1 c. vinegar**
**1 c. sugar**

Hard boil 8 eggs and peel. Mix 1 cup of beet juice, 1 cup vinegar and 1 cup sugar. Heat to dissolve sugar. Pour this heated mixture over the eggs and beets. Refrigerate for at least 8 hours so eggs have a nice deep color and flavor.

*Connie Zerkle*
*(Aunt Albert's Recipe)*

# SUN DILL PICKLES

**½ c. pickling salt (non-iodized)**
**3 ¼ c. white vinegar (5 percent)**
**6 ½ c. water**
**¼ tsp. granulated alum**
**Dill heads**
**2 to 3 cloves garlic, sliced**
**Sm. cucumbers**
**1 gal. big mouth glass jar**

Stir together first 4 ingredients until well mixed. Put some dill heads and some garlic in bottom of jar. Pack small cucumbers on end on top of dill head and garlic. Then add another layer of dill and garlic; then another layer of cucumbers until jar is full. Pour liquid over until jar is full. Put a plastic wrap over jar and secure with a rubber band. DO NOT USE A LID. Set in sun for 2 to 3 days. Keep moving jar so that it is in sun all the time. On the evening of the second or third day bring in the house and enjoy. Keep refrigerated. I have kept these for a year in the refrigerator.

*Vada Carper*

# EASY CARAMEL POPCORN

**3 qts. popped corn**
**3 c. unsalted mixed nuts**
**1 c. packed brown sugar**
**½ c. Karo**
**½ c. oleo or butter**
**½ tsp. salt**
**½ tsp. vanilla**
**½ tsp. baking soda**

In large shallow roasting pan combine popcorn and nuts. Place in 250° oven while preparing glaze. In heavy 2-quart saucepan stir sugar, Karo, oleo and salt. Stirring constantly, bring to boil over medium heat. Without stirring, boil 5 minutes. Remove from heat. Stir in vanilla and soda. Pour over popcorn mixture, stirring to coat. Bake in 250° oven, stirring occasionally, for 1 hour. Cool. Break apart. Store in tightly covered container. Makes 4 quarts.

*Ruth Culler*

# MICROWAVE CARAMEL CORN

**2 bags microwave popcorn, popped**

In glass bowl add 1 stick butter, 1 cup brown sugar, ¼ c. Karo syrup and dash of salt. Microwave on high until butter melts. Stir well. Microwave on high again until it starts to boil, then set timer for 2 minutes. Remove and add ¼ teaspoon soda; stir until foamy. Pour over popcorn that has been put in paper grocery bag. Stir well and close sack. Microwave on high for 1 ½ minutes. Shake well again. Microwave on high for another 1 ½ minutes. Shake well again. Pour on cookie sheet and let cool.

*Gwen Garman*

## MICROWAVE CARAMEL CORN

| | |
|---|---|
| **4 qts. popped corn** | **½ tsp. salt** |
| **¼ c. white Karo syrup** | **½ c. butter** |
| **1 c. brown sugar** | **½ tsp. soda** |

Make sauce with Karo, brown sugar, salt and butter and microwave on high 4 to 5 minutes (until it boils 2 minutes). Add ½ teaspoon soda and stir until foamy. Spray with Pam a large paper bag (grocery sack). Put popped corn in bottom of bag. Pour sauce over popcorn. Microwave on high 1 ½ minutes. Shake bag. Microwave (high) 1 more minute. Shake bag. Microwave on high 45 seconds. Shake bag. Microwave on high 30 seconds. Shake bag and pour out onto 2 cookie sheets. Cool.

*Lisa Myers*
*Iris Ramer*

## POPCORN BALLS

| | |
|---|---|
| **1 c. unpopped corn** | **½ c. butter** |
| **1 (10 ½ oz.) pkg. miniature marshmallows** | |

Pop the popcorn and remove what didn't pop. Melt marshmallows and butter. Add food coloring if desired. Pour over popcorn and shape into balls. Makes 18 medium balls.

*Laura Lash*

## SCHOOL LUNCH MAGIC TOPPING

| | |
|---|---|
| **1 egg white** | **¼ tsp. almond extract** |
| **1 c. sugar** | **Pinch of salt** |
| **1 c. drained peach syrup (heavy)** | |

Place all ingredients in a large mixing bowl and beat with electric beater until stiff and mixture holds stiff peaks. Keeps well in refrigerator for 8 to 10 days. Will separate but whips up again. Makes approximately 8 cups.

*Hazel Norton*

## BARBECUE FOR 10 CHICKENS

| | |
|---|---|
| **1 pt. vinegar** | **2 tbsp. salt** |
| **1 lb. butter** | **¼ tsp. pepper** |
| **2 tbsp. Worcestershire sauce** | **1 oz. Accent** |

Mix together. For different taste use ½ can olive juice or 2 to 3 garlic buds on coals.

*Deanna Shull*
*Helen Rosenberry*

# CHILI SAUCE

| | |
|---|---|
| **5 qts. tomato juice** | **2 pkgs. French's sloppy joe mix** |
| **2 c. diced onion** | **2 tsp. salt** |
| **1 c. diced green pepper** | **1/3 c. sugar** |

Heat tomato juice and add onion and green pepper. Simmer 15 to 20 minutes. Add 2 packages sloppy joe mix, salt and sugar. Cook slowly 10 minutes. Process 5 pounds pressure 10 minutes or water bath 25 minutes.

*Rosemary Henderson*

# FISH SEASONING

| | |
|---|---|
| **3 c. flour** | **1 tsp. sage** |
| **1/2 tsp. salt** | **4 tbsp. Lawry's seasoned salt** |
| **2 tbsp. paprika** | **1 tsp. red pepper** |

Roll fish in beaten eggs, then in flour mixture and deep fry.

*Jan Myers*

# FRESH BASIL PESTO

| | |
|---|---|
| **2 c. packed fresh basil leaves** | **3/4 c. freshly grated Parmesan cheese** |
| **2 lg. garlic cloves** | **2/3 c. olive oil** |
| **1/2 c. pine nuts** | |

Combine basil and garlic in food processor. Scrape down sides of bowl. Add pine nuts and cheese; process until smooth. Mix in olive oil until smooth and creamy. Serve over ripe tomatoes with fresh Mozzarella cheese or pasta. About 1 1/2 cups.

*Andie Farnsworth*

# MARINADE FOR MEAT

| | |
|---|---|
| **1/2 c. Italian dressing** | **1/4 c. Worcestershire sauce** |
| **1/4 c. teriyaki sauce** | |

Mix together. Pour over chicken or steak in a zip lock type plastic bag. Let marinate for 2 to 3 hours. Grill meat until desired level of done. May also broil in oven.

*Dennis Lessig*

# TERIYAKI MARINADE

| | |
|---|---|
| **1 c. finely chopped onion** | **1/2 c. oil** |
| **1 c. soy sauce** | **1/2 c. water** |
| **2/3 c. thin sliced fresh ginger** | **2 tbsp. finely chopped garlic** |
| **2/3 c. brown sugar** | |

In a bowl or large Ziploc baggie combine onion, soy sauce, ginger, brown sugar, oil, water, garlic. Cover and store in refrigerator until ready to use. Use to marinate beef, chicken. Makes 3 cups.

*Sandy Armstrong*

## VEGETABLE DIP

**1 (4 oz.) pkg. Kraft Old English**
**1 (4 oz.) pkg. Kraft Bacon**
**1 (8 oz.) pkg. Cracker Barrel cheese**
**1 pkg. dried beef, diced fine**
**1 lg. pkg. Philadelphia cream cheese**
**1 tsp. Worcestershire sauce**

Mix all together until well blended.

*Deanna Shull*

## PINEAPPLE GLAZE FOR HAM

**1 c. brown sugar, packed**
**1 tbsp. cornstarch**
**1/2 tsp. salt**
**1 (8 1/2 oz.) can crushed pineapple, not drained**
**2 tbsp. lemon juice**
**1 tbsp. prepared mustard**

Mix brown sugar, cornstarch and salt in small saucepan. Stir in crushed pineapple, lemon juice and mustard. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Pu ton 30 minutes before ham is done baking and cut skin from ham. Score fat surface of ham lightly, cutting uniform diamond shapes.

*Debra Fike*

# ***EXTRA RECIPES***

# *In Memory of*

CHICKEN CACCIATORE

1/2 tsp. garlic
1 tbsp. Italian seasoning
pepper 2 cans tomato soup
1 can water
Spaghetti noodles

in a crock pot. Mix onion, pepper, salt,
soup,and water. Pour over the chicken;
medium or high setting. Serve over spa-
ith Parmesan cheese.

Hanna Krueger

KEN 'N' CHEESE CASSEROLE

hicken 1/4 c. sour cream
3/4 c. shredded cheddar cheese
n soup
& carrots 1/4 c. Parmesan cheese
lk 2 tbsp. parsley flakes
Salt to taste

les; drain and add the peas and carrots
en thawed. In a separate bowl mix all
dients (reserving 1/4 cup of the cheddar
th the [illegible] and vegetables. Place
[illegible] cheese on top.
[illegible] ubbly.
rol V

CHICKEN DIVAN

| | |
|---|---|
| 2 (10 oz.) pkgs. frozen broccoli | 1 tsp. lemon juice |
| 2 c. sliced chicken | 1/2 tsp. curry powder |
| 1 c. mayonnaise or salad dressing | 1/2 c. sharp cheese |
| 2 cans cream of chicken soup | 1/2 c. soft bread crumbs |
| | 1 tsp. butter or margarine |

Cook broccoli [illegible]; drain. Arrange in greased baking dish. Place chicken on top. Combine lemon juice, mayonnaise, curry powder; pour over chicken. Sprinkle with cheese. Combine bread with butter over all. Bake at 350 degrees for [illegible] minutes.

Laurie Bruun

CHICKEN ENCHILADAS

| | |
|---|---|
| 3 chicken breasts | 1/4 c. diced onio |
| 1 c. shredded cheddar cheese | 8 oz. sour cream |
| 1 doz. corn tortillas | 1 c. shredded Mont cheese |
| 1 pkg. enchilada mix | Guacamole |
| 1/4 c. oil | |

Boil chicken until [illegible] chicken, the
with 2 forks or with your fingers. Mix shredded
diced onions (optional), and 1 cup shredded cheese
and add salt, if needed. Heat oil in small skillet a
one tortilla at [illegible] oil, 3 to 5 seconds until s
[illegible] and [illegible] side. Drain on paper towe
[illegible] according to package direction
[illegible] baking dish. Dip tor
[illegible] chicken mixture and roll tig
[illegible] 12 x 8 inch baking d
[illegible] and top with
[illegible] 20 minutes.
[illegible]
Mexican rice and refried beans.

## CRUNCHY CONFECTION OF CEREAL CRUNCH

- 1 lb. or less peanuts
- 1 box Cheerios
- 1 box Rice Chex
- 2 boxes Kix
- 1 box pretzel sticks, 2 inches long
- 3 tsp. savory salt
- 3 tsp. garlic salt
- 3 tsp. celery salt
- 4 tsp. Worcestershire
- 1/2 lb. butter or oleo

Combine the salts, sauce and butter together and heat. Mix the cereals and nuts and pretzels over which is poured the salty mixture. The crunch is then put into large pans and heated in the oven at 250°. Stir the mixture occasionally coated with salty substance.

*Millie Eberly*

## POPOVERS

- 2 c. sifted flour
- 1/2 tsp. salt
- 2 c. milk
- 4 eggs, well beaten
- 2 tsp. melted butter

Mix and sift flour and salt. Add milk slowly, mixing smooth. Add eggs and melted butter. Beat 2 minutes. Fill hot muffin tins or glass custard cups 2/3 full. Bake in hot oven, 450°, for 15 minutes. Reduce heat to moderate, 350°. Bake 20 minutes longer. Do not open oven door during baking. Remove from pans. Serve immediately. Makes 11 to 12.

*Alberta Cochran*

## DUMPLINGS

- 1 egg
- 3/4 tsp. salt
- 3 tsp. baking powder
- 2 tbsp. cornstarch
- 1 c. flour
- 1/2 c. milk

Beat egg; add salt, cornstarch, baking powder and flour and blend; add milk. Drop by tablespoon in hot beef stew. Cover with a lid, but not tight, and don't peek for 10 minutes.

*Phyllis Metcalf*

# CORN BREAD

Cream:

**2/3 c. sugar**
**2 tbsp. lard**

Add:

**1 egg**

Mix well.

Add:

**1 1/4 c. sour milk**
**1 tsp. soda**
**1 tbsp. baking powder**
**1 c. flour**
**Salt**

Stir well, then add enough cornmeal to make it like cake batter. Bake in loaf pan at 350°.

Note: If you don't have sour milk, add soda and 2 tablespoons vinegar to sweet milk and stir a little.

*Carolyn Heffley*

# SPIDER CORN CAKES

Beat 2 eggs, 1/2 cup sugar, 2 cups sweet milk and 1 cup sour milk, 3 tablespoons melted butter, 1 1/3 cups cornmeal, 1 teaspoon soda, 1/3 cup flour. Mix all together. Heat pan and grease well. Bake in hot oven 30 minutes.

*Carrie McBride*

# POTATO PANCAKES

**5 lg. potatoes**
**2 eggs**
**1 level tbsp. salt**
**1 level tbsp. flour**

Grate or grind potatoes. Beat eggs well. Add salt and flour. Mix the batter thoroughly. Take about 3 tablespoons batter for each cake and bake in a hot skillet with lard enough to almost cover. Turn them often until they are a golden brown. These pancakes take longer to fry than other ones but they are very delicious. Can be used for lunch or dinner. Are good served with apple butter.

*Thelma Warner*

# POPPY'S BISCUITS

**2 c. flour**
**4 tsp. baking powder**
**1/2 tsp. cream of tartar**
**1/2 tsp. salt**
**2 tbsp. sugar**
**1/2 c. shortening**
**2/3 c. milk**

Sift dry ingredients, cut into shortening and add milk, all at once. Drop in ungreased muffin tin. Bake at 400° for 10 to 12 minutes. Yields 1 dozen.

*Zella Warstler*

# PINEAPPLE UPSIDE DOWN CAKE

**BOTTOM:**

**1/4 c. butter**
**1 c. brown sugar**
**7 slices pineapple**

Let butter melt in skillet. Sprinkle in brown sugar and let it melt; arrange pineapple slices.

**BASIC CAKE:**

**1/2 c. shortening**
**1 c. sugar**
**2 eggs**
**2 c. flour**
**2 tsp. baking powder**
**3/4 tsp. salt**
**1/2 tsp. vanilla**
**3/4 c. pineapple juice**

Cream shortening and sugar. Add eggs and beat well. Add dry ingredients alternately with juice and mix until smooth. Add vanilla; pour over mixture in skillet. Bake at 350° until center is done.

*Carolyn Heffley*

# BANANA CAKE

**3/4 c. shortening**
**1/3 c. granulated sugar**
**1/2 c. brown sugar**
**2 eggs, well beaten**
**1 tsp. vanilla**
**1 3/4 c. flour**
**1 tsp. baking powder**
**1 tsp. soda**
**1/4 tsp. salt**
**4 tbsp. milk**
**1 c. crushed bananas**

Bake at 350° for 50 minutes.

*Katie Moore*

# BURNT SUGAR CAKE

**BROWN SUGAR SYRUP:**

Put 1/2 cup granulated sugar into a saucepan, stirring continuously over the fire until sugar first softens, then melts and finally becomes a liquid—it really must burn. Add 1 cup boiling water and let boil.

**CAKE BATTER:**

**1 1/2 c. granulated sugar**
**1/2 c. butter**
**2 beaten eggs (add)**
**1 c. milk**
**2 c. flour**
**1 tbsp. burnt sugar**

Last add 1/2 teaspoon vanilla, 1/2 cup flour, 2 teaspoons baking powder. Bake in layers at 350° for 30 minutes.

*Hazel Rennecker*

# GRAHAM CRACKER CAKE

**1 1/2 c. graham crackers, sifted 3 times**
**1 1/2 c. sugar**
**1 1/2 c. milk**
**1 1/2 c. flour**
**2 tbsp. butter**
**2 lg. or 3 sm. eggs**
**1 tsp. vanilla**
**2 tsp. baking powder**

Cream butter and sugar. Add eggs and vanilla. Sift flour with baking powder; then add all dry ingredients alternately with milk. Bake in 3 layers in moderate oven.

*Myrtle Lee*

# MAHOGANY CAKE

Cream:

**1 1/2 c. sugar**
**1/2 c. butter or lard**
**3 eggs, lightly beaten**
**1 c. sweet milk**

In half of the milk put 1/2 cup cocoa. In the other half of the milk put 1 rounding teaspoon soda.

**2 c. flour**
**1/4 tsp. salt**
**1 tsp. vanilla**

Bake in moderate oven.

*Mary Lower*

# MIRACLE ICING

**1 1/2 c. sugar**
**1/3 c. water**
**1/8 tsp. salt**
**2 unbeaten egg whites**
**1/4 tsp. cream of tartar**
**1 tsp. vanilla**

Mix sugar, water and salt. After boiling for 3 minutes, add 6 marshmallows to hot syrup and let dissolve. Put unbeaten egg whites and cream of tartar into small mixing bowl; turn switch to fast and immediately add hot syrup. Beat 5 minutes. Add vanilla.

*Mirta Myers*

# BUTTERSCOTCH COOKIES

**2 c. brown sugar**
**1/2 c. lard**
**2 eggs**
**1 c. nuts**
**1 tsp. soda**
**1 tsp. cream of tartar**
**3 c. flour**
**1/4 tsp. salt**
**1 tsp. vanilla**

Dissolve soda in 2 tablespoons hot water. Sift flour with cream of tartar and salt. Cream sugar, lard and eggs. Add hot water alternately with flour mixture. Add vanilla. Make in molds. Chill. Slice and bake in moderate oven.

*Pauline Hefty*

# CHOCOLATE WALNUT CLUSTERS

| | |
|---|---|
| **1/2 c. butter** | **1 c. flour** |
| **1 c. sugar** | **1/2 tsp. baking powder** |
| **2 eggs** | **1 tsp. salt** |
| **2 tsp. vanilla** | **2 1/2 c. broken walnut meats** |
| **2 tbsp. cocoa, melted in wee bit of water** | |

Cream butter and sugar until light and fluffy, beat in eggs, add vanilla, stir ingredients, fold in nuts. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10 minutes. Makes 3 1/2 dozen.

*Eva Baker*

# HOLIDAY MACAROONS

| | |
|---|---|
| **2 eggs** | **1/4 tsp. grated lemon rind** |
| **3/4 c. sugar** | **2 2/3 Angel Flake coconut** |
| **1/2 bar (2 oz.) German sweet chocolate, melted and cooled** | **1/3 c. flour** |
| **1/4 tsp. salt** | **1 tbsp. melted butter, cooled** |
| **1/4 tsp. cinnamon** | **1 tsp. vanilla** |

Beat eggs until foamy. Slowly add sugar and beat until thickened, about 5 minutes. Fold in butter, vanilla, and coconut. Divide batter in half. Blend chocolate and cinnamon in half, lemon rind in remainder. Drop from teaspoon onto greased and floured baking sheets. Decorate with semisweet chocolate chips, cherries, nuts, sugar sprinkles or additional Angel Flake coconut. Bake at 325° until cookies are browned around edges, about 15 minutes. Cool a few seconds, then remove from heat. Cool completely. Store in tightly covered container. Yields 3 dozen.

**ENCORE MACAROONS:**

Prepare Holiday Macaroons, omitting chocolate and cinnamon. Add 1/2 teaspoon grated lemon rind to undivided batter. Stir in 1 cup chopped candied fruit, chocolate chips and nuts.

*Adelaide Myers*

# GRAHAM CRACKER BARS

Arrange whole graham cracker squares in bottom of an 11 x 7 x 1 ½ inch baking pan. To cover bottom of pan, cut some squares in half. Set aside.

Combine in a saucepan:

**⅔ c. evaporated milk**
**1 c. sugar**
**1 tbsp. flour**
**½ c. butter**
**1 egg, beaten**

Cook over medium heat, stirring constantly until mixture comes to a boil. Remove from heat.

Add:

**1 c. chopped walnuts**
**1 c. flaked coconut**
**1 c. graham crumbs**
**2 tsp. vanilla**

Mix well and spoon over crackers in pan. Top with graham cracker squares, pressing lightly into filling. Chill and cut into bars.

*Faye Charleswood*

# PEANUT BUTTER COOKIES

**½ c. shortening**
**½ c. granulated sugar**
**½ c. brown sugar**
**1 egg, beaten**
**1 tbsp. hot water**
**½ c. peanut butter**
**1 ½ c. sifted flour**
**½ tsp. soda**
**¼ tsp. salt**

Cream shortening and sugars. Add eggs, hot water and peanut butter. Sift flour, soda, salt together. Add this to creamed mixture. Bake at 375° for 10 to 12 minutes.

*Phyllis Metcalf*

# FRUITCAKE COOKIES

**4 c. sifted flour**
**1 tsp. salt**
**2 c. brown sugar**
**⅔ c. sour milk**
**1 c. candied cherries**
**1 c. chopped pecans**
**1 c. candied fruits and peels**
**1 tsp. soda**
**1 c. shortening**
**2 eggs**
**2 c. chopped dates**

Sift flour, measure, and sift again with salt and soda. Cream shortening, sugar, and eggs. Beat until light and fluffy. Add sour milk and flour. Add nuts, cherries, dates and fruit. Chill dough several hours. Drop by teaspoon on lightly greased baking sheet. Bake at 375° for 8 to 10 minutes. Yield: 8 dozen.

*Helen Rosenberry*

## HICKORY NUT PIE

| | |
|---|---|
| **1/2 c. white sugar** | **1 1/2 c. sugar** |
| **1 c. boiling water** | **2 c. milk** |
| **3 eggs** | **2 tbsp. butter** |
| **3 tbsp. flour** | **1 c. chopped hickory nuts** |

Put 1/2 cup of white sugar in frying pan; let brown until sugar is melted and rich brown. Add 1 cup boiling water and boil until sugar is dissolved. Beat together 3 eggs, 3 tablespoons flour, 1 1/2 cups sugar, 2 cups milk, 2 tablespoons melted butter; put in frying pan with other ingredients and let boil until thick. Just before taking from fire add 1 cup chopped hickory nuts. Pour in crust and frost with whites of eggs or whipped cream.

*Faye Charleswood*

## STRAWBERRY PIE

| | |
|---|---|
| **3 tbsp. cornstarch** | **1 c. cold water** |
| **1 c. white sugar** | **2 tbsp. white corn syrup** |

Bring to boil for 5 minutes. Add 2 tablespoons strawberry Jello and may add red food coloring. Cool 5 minutes. Add fresh berries to baked crust; pour over top. Garnish with whipped topping.

*Faye Freeman*

## GOLDEN WEST LEMON PIE

| | |
|---|---|
| **1/4 c. lemon juice** | **1/4 tsp. salt** |
| **1 tsp. peel (if desired)** | **3/4 c. water** |
| **3/4 c. sugar** | **3 eggs** |

Beat vigorously 5 to 10 minutes until frothy. Pour in unbaked pie shell (8 inches). Bake 20 minutes in hot oven (425°), then 10 minutes in slow oven (250°).

*Eva Baker*

## RITZ CRACKER CANDY ROLL

### (Or Ritz Cracker Pie)

Roll 20 Ritz crackers.

Combine in bowl:

| | |
|---|---|
| **Rolled crackers** | **Pinch salt** |
| **1/2 c. nuts** | **1 tsp. baking powder** |

In another bowl beat:

| | |
|---|---|
| **3 egg whites, stiff** | **1 tsp. vanilla** |
| **1 c. sugar** | |

Add to dry mixture.

*Mildred Brown*

# ORANGE PIE

**2 c. cut up oranges and juice**
**1 tbsp. lemon juice**
**1/2 c. flour**
**1/8 tsp. salt**
**Grated rind of 1 orange**
**1 1/2 c. sugar**

Mix flour and sugar, then add orange, etc. Bake in 9 inch pan lined with pie dough.

**TOP DRESSING:**

**1/2 c. flour**
**2 tbsp. butter**
**1/4 c. sugar**
**1/16 tsp. salt**

Mix until crumbly; sprinkle crumb-like mixture over oranges and bake in hot oven, 450°, 20 minutes. Reduce heat to 350° and bake about 25 minutes or until light brown.

*Mirta Myers*

# HEAVENLY HASH

**6 apples**
**6 bananas**
**1 sm. pkg. nutmeats**
**1 pt. whipping cream**

Dice apples and bananas. Add nuts and stir in whipping cream.

*Hazel Haynes*

# GRAHAM CRACKER PUDDING

**2 c. brown sugar**
**2 eggs**
**1 qt. milk**
**2 heaping tbsp. cornstarch**

Let all ingredients come to a boil. Take off stove and stir in dessert spoon of vanilla and butter size of walnut. Line bottom and side of dish with graham cracker crumbs. Put in a large layer of pudding, bananas and marshmallows. Repeat until dish is full.

*Ruth Depew*

# DATE PUDDING

**PART 1:**

**2 c. brown sugar**
**3 c. boiling water**
**1 tbsp. butter**

Boil mixture for 3 minutes. Pour syrup in greased baking dish.

**PART 2:**

**1 c. brown sugar**
**2 c. sifted flour**
**4 tsp. baking powder**
**2 tsp. melted butter**
**1 c. milk**
**1 c. chopped dates**
**1/2 c. chopped nutmeats**

Mix all in a batter and dip by spoonfuls into syrup. Bake about 35 minutes in moderate oven, 375°.

*Goldie Weicht*

## DATE PUDDING

**1 1/4 c. flour**
**1/4 tsp. baking powder**
**1/4 tsp. salt**
**1 c. chopped pecans**
**1 pkg. dates**
**1 c. boiling water**
**1 tsp. baking soda**
**1/4 c. butter**
**1 egg**
**1 c. sugar**

Cut dates, add soda, pour boiling water over and let stand while you cream butter and sugar. Beat egg in well. Sift flour, baking powder and salt. Put nuts in flour mixture. Combine flour and butter mixture. Stir in dates, pour in greased square pan and bake 1 hour at 300°.

*Eva Ketel*

## PINEAPPLE DELIGHT

**1 (No. 2) can crushed pineapple**
**1 pkg. miniature marshmallows**

Mix together and let stand in refrigerator a few hours or overnight. Whip 1/2 pint cream and add with nutmeats when ready to serve.

*Myra DeLong*

## BAKED BEEF AND RICE

**1 lb. ground beef**
**1 c. rice, uncooked**
**1 sm. onion, diced**
**1 tsp. salt**
**1/2 tsp. pepper**
**2 c. tomato juice**
**1 1/2 c. boiling water**

Brown beef, rice, onion, salt and pepper until meat loses its redness. Then add tomato juice and water and mix well. Place in a large casserole and cover, or 2 smaller ones and freeze one. Place in 300° oven and bake 1 hour. Then uncover and spread cheese on top and bake 10 minutes.

*Elnora Kelly*

## SPAGHETTI HAMBURG

**1 lb. ground beef**
**1/2 c. chopped onions**
**4 tbsp. shortening**
**1 tsp. salt**
**Dash pepper**
**2 c. tomatoes**
**1 c. hot water**
**1 (6 oz.) pkg. spaghetti**

Fry meat and onions in shortening until brown. Add all other ingredients; simmer 1 1/2 hours, adding more water if necessary.

*Gladys Myers*

## DRIED BEEF NOODLES

Brown 1 package of dried beef in butter, then put in 2 cups of hot water. When boiling, put in noodles. After they are cooked add 1 can of mushroom soup. Very good.

*Florence Staley*

# INDIVIDUAL HAMBURGER PIES

Mix thoroughly:

**3/4 lb. lean ground beef**
**1/4 c. milk**
**1 med. onion, chopped**
**1 egg, well beaten**
**1 tsp. salt**
**1/4 tsp. pepper**
**1 c. grated raw carrots (optional)**

Divide into 8 flat patties. Roll out standard biscuit dough 1/2 inch thick on floured board. Cut dough into 8 (4 inch) squares. Put 1 meat patty on each square and fold edges of dough around patty. Bake on greased cookie sheet at 400° for 25 minutes. Serve with cheese or tomato sauce, or both.

*Jo Fitch*

# SALMON BAKE

**2 c. cooked rice**
**1 tbsp. chopped onion**
**2 tbsp. chopped parsley**
**2 tbsp. melted butter**
**1 1/2 c. grated cheese**
**Salt and pepper**
**3 boiled eggs**
**1 can red salmon**
**1 c. cream sauce**
**1/2 c. bread crumbs**

Mix rice, onion, parsley, butter and season well. Place half in a baking dish; cover with sliced eggs. Remove bones from salmon; flake and spread over eggs. Cover with half cream sauce. Add 1 cup cheese to rest of cream sauce; finish dish with rice, eggs and sauce. Spread bread crumbs over dish and bake 30 minutes at 350°.

*Orpha Rosenberry*

# BARBECUE SAUCE

**2 tbsp. butter or margarine**
**1 med. onion, minced**
**1 sm. green pepper, minced**
**1 tsp. salt**
**3/4 c. ketchup**
**2 tbsp. brown sugar**
**2 tbsp. prepared mustard**
**1 tbsp. Worcestershire sauce**

*Eva Ketel*

# HOT-DOG CRESCENT ROLL-UPS

**1 pkg. Pillsbury refrigerated crescent dinner rolls**
**1 pkg. hot dogs**
**1 pkg. Kraft American cheese**

Unroll Pillsbury dough; separate into 8 triangles. Split 8 hot dogs and insert 1/4 slice of cheese in each. Place a hot dog on each triangle and roll up. Place on a greased cookie sheet with cheese side up. Bake at 375° for 10 to 13 minutes or until golden brown. Serve hot. Makes 8 roll-ups.

*Alberta Cochran*

## BARBECUED MEAT BALLS

**1 ½ lbs. hamburger**
**½ c. milk**
**1 tsp. salt**
**¼ tsp. pepper**

Mix all together and make into small balls. Brown in 2 tablespoons fat.

**BARBECUE SAUCE:**

**1 c. catsup**
**¼ c. Worcestershire sauce**
**2 tbsp. vinegar**
**2 tbsp. water**
**1 tbsp. sugar**
**1 med. onion, chopped**

Mix this all together and pour over meat balls in skillet and let simmer for 10 to 15 minutes. Before you pour the barbecue sauce over the meat balls, pour all the fat off except about 2 tablespoons because it will make it too greasy.

*Goldie Weicht*

## KRAUT UN CHOPS

**1 qt. sauerkraut**
**8 pork chops**

Cover sauerkraut with water and allow to simmer 45 minutes. Fry the chops until tender and golden brown. Add the sauerkraut and continue cooking until the kraut has absorbed the pork drippings and is brown. Serve with mashed potatoes.

*Jo Fitch*

## BATTER TO DEEP FRY FISH

**3 eggs**
**1 sm. can Pet milk, diluted with**
**1 can water**
**1 tsp. salt**
**1 tsp. paprika**
**½ tsp. pepper**
**1 tsp. baking powder**
**3 c. flour (about)**

Beat eggs and milk, add dry ingredients, beat until smooth. Dip fish in and fry in deep fat.

*Helen Rosenberry*

## WIENERS IN CREOLE SAUCE

**1 lb. wieners**
**1 green pepper**
**Salt and pepper**
**Dash chili power**
**3 c. canned tomatoes**
**1 onion**

Boil tomatoes, pepper and onion together until done. Split wieners and boil in sauce. Take wieners out onto platter. Thicken sauce with 2 tablespoons flour mixed with a little cold water or tomato juice. Boil and pour over wieners. Serve hot.

*Myrtle Lee*

# SANDWICH SPREAD

Put through a grinder:

**1 doz. green tomatoes**
**1 doz. green and 1 doz. red peppers**
**2 doz. onions**

Place in a colander so the juice will run out. Let stand awhile. Then add:

**2 tbsp. salt**
**1 1/2 c. sugar**
**1 c. prepared mustard**
**1 tbsp. celery seed**

Cook 10 minutes and stir in 1 quart salad dressing. Stir well and put in jars.

*Hazel Rennecker*

# JUICY HAMBURGERS

**2 lbs. hamburger**
**2 eggs**
**1/2 c. milk**
**1 tsp. salt**

Mix well, fry and when done on both sides, pour 1 cup sweet tomato juice over them. Simmer.

*Mildred Brown*

# 24 HOUR SALAD

**2 eggs, beaten**
**4 tbsp. vinegar**
**2 tbsp. sugar**
**2 c. pitted white cherries**
**2 tbsp. butter**
**2 c. pineapple, diced**
**2 oranges, sliced**
**1 c. whipping cream**

Put eggs in double boiler and add vinegar and sugar and boil until thick and smooth. Remove from fire and add butter and cool. Then put in whipping cream and fruit. Keep in refrigerator 24 hours.

*Carrie McBride*

# TUNA-POTATO SALAD

Combine in a bowl:

**2 cans (7 oz.) tuna, drained and flaked**
**1 (1 lb.) can whole sm. potatoes, diced**
**1/2 c. minced celery**
**1/2 c. chopped pickles**
**1/4 c. chopped onion**
**3 hard-cooked eggs, chopped**

Mix lightly; add 3/4 cup mayonnaise or salad dressing. Mix well. Chill until ready to serve.

*Ruth Depew*

## PINEAPPLE SALAD

**1 lg. can sweetened pineapple, drained**
**1 c. granulated sugar**
**2 eggs (stir good)**
**2 lg. tbsp. flour (mix with sugar)**

Add juice of pineapple, sugar, flour, eggs and cook in double boiler until thick custard. Cool.

**1 pt. whipped cream**

Slice pineapple and mix all together. Nutmeats may be added.

*Pauline Hefty*

## CALICO BEAN SALAD

**1 can kidney beans, drained**
**2 cans green beans**
**1 can yellow beans**
**1 onion, sliced in rings**

**DRESSING:**

**1 1/8 c. sugar**
**1 c. vinegar**
**1/3 c. oil**
**1 tsp. salt and pepper**

*Ann Albert*

## LEMON-GRAPE SALAD

**2 pkgs. lemon Jello**
**1 (No. 2) can crushed pineapple**
**12 to 15 marshmallows, cut sm.**
**1 c. red grapes (seedless), cut in half or quartered**
**3 c. hot water**

Make Jello, cool, add grapes, pineapple and marshmallows.

Cook this mixture until thick:

**1 c. pineapple juice (drained from pineapple)**
**1/2 c. sugar**
**1 egg**
**1 1/2 tbsp. flour**
**Dash of salt**

Cool this mixture, add 1/2 pint whipping cream and mix. Add to top of Jello and fruit.

*Thelma Warner*

## WILTED LETTUCE DRESSING

**2 tbsp. bacon drippings**
**1/4 tsp. dry mustard**
**1 tbsp. vinegar**
**1/2 tsp. salt**
**1 tsp. sugar**

Mix ingredients in saucepan and heat until sizzling. Pour over the lettuce immediately; toss. Makes 1/4 cup.

*Millie Eberly*

## TASTY SLAW

Make a brine of:

**2 c. water**
**1 tbsp. salt**

In this, soak 1 head cabbage, ½ cup mango, cut fine, for 1 ½ hours. After cabbage has soaked, bring to a boil and cool the following:

**½ c. vinegar**
**½ c. water**
**1 c. sugar**
**1 tsp. mustard seed**

Add 3 stalks of celery, cut fine, ½ can pimentos. Keep in refrigerator; keeps indefinitely. Good on hamburgers.

*Faye Freeman*

## FROSTED JELLO AND NUT SALAD

Prepare 2 packages Jello, any flavor. When it starts to set, add cottage cheese, crushed pineapple and snips of red pimento. Sprinkle chopped nuts on top. When solid, cover top with creamed Philadelphia cream cheese and Miracle Whip salad dressing, of a consistency to spread like frosting. Cut in squares and serve on lettuce leaf.

*Myra DeLong*

## TOMATO RELISH

**7 lbs. tomatoes (green or red)**
**7 onions**
**1 stalk celery**

Grind together above ingredients. Add 1 cup salt, let sit overnight then drain well. Add 2 ground mangoes.

Cook together the following:

**3 c. vinegar**
**2 oz. mustard seed**
**3 ½ c. sugar**

Mix with tomato mixture and can cold. Makes 8 pints.

*Ann Albert*

## BREAD AND BUTTER PICKLES

To 6 quarts sliced medium large cucumbers, add 6 little onions, salt and allow to stand 3 hours, then drain. In 1 ½ quarts cider vinegar, place 5 cups sugar, ½ cup mustard seed, 1 teaspoon celery seed, 1 ½ teaspoons turmeric, a little pepper (cut fine), if desired. Bring these spices and vinegar to boil—add cucumbers; heat but do not boil. Can hot.

*Katie Moore*

## HOMEMADE MAYONNAISE

**½ c. cream or canned milk**
**½ c. vinegar**
**1 tsp. salt**
**2 eggs**
**1 tbsp. flour**
**4 tbsp. prepared mustard**

Beat all together; cook until thickened. Delicious on salads or in sandwiches with leaf lettuce.

*Gladys Myers*

## FREEZE CORN

**1 c. water**
**3 tsp. sugar**
**1 tsp. salt**

Boil corn on cob for 7 minutes; cool with running water. Cut and pack in boxes; cover with above brine to about an inch from top of box. Freeze.

*Orpha Rosenberry*

## CORN RELISH

**12 ears corn**
**1 sm. head cabbage**
**4 med. onions**
**3 sweet red peppers**
**3 tbsp. slat**
**3 tbsp. flour**
**2 c. sugar**
**1 tsp. turmeric**
**1 tbsp. dry mustard**
**1 qt. vinegar**

Cook corn on cob for 3 minutes. Cut from cob. Put cabbage, onions and peppers through food grinder using coarse blade. Blend salt, sugar, flour, turmeric and mustard. Add vinegar. Bring to a boil. Add vegetables. Simmer 25 to 30 minutes. Seal at once. 8 pints.

*Ruth Albert*

## APPLE BUTTER

**12 lbs. apples**
**6 qts. cider**
**2 c. water**
**10 c. sugar**
**¼ c. cinnamon**
**1 tsp. cloves**
**1 tsp. salt**
**1 tsp. nutmeg**

Wash, quarter and weigh apples. Do not peel. Add cider and water. Cook until soft. Press through a sieve, add rest of ingredients and boil gently until it is thick (about 1 hour). Stir frequently with a wooden spoon. Pour into jars and seal.

*Ruth Albert*

## PEANUT BUTTER FUDGE

Cook together 2 cupfuls granulated sugar, 2 tablespoons peanut butter and 1/2 cup sweet milk. When it forms a soft ball in cold water, remove from fire, add 1/2 teaspoon vanilla, cool and beat until creamy. Pour onto a buttered plate and when it begins to harden, mark into squares.

*Mary Lower*

## CHOCOLATE MACAROONS

**2 c. white sugar**
**6 tbsp. cocoa**
**1/2 c. butter or oleo**
**1/2 tsp. salt**
**1 tsp. vanilla**
**1/2 c. milk**
**3 1/2 c. rolled oats**
**1 c. nuts or coconut**

Cook sugar, cocoa, butter, salt and milk until butter is melted. Remove from heat and add vanilla, rolled oats and nuts. Mix well and drop by tablespoon on waxed paper and let cool.

*Zella Warstler*

## AFTER-DINNER MINTS

Blend in saucepan the following:

**3 c. sugar**
**1 1/4 c. water**
**1/2 tsp. cream of tartar**

Cook to hard boil stage (260°). Pour into lightly greased pan. Cool until able to handle. Grease hands lightly and pull candy, adding 10 drops of peppermint oil during the first few minutes. Next, divide the candy into several portions (if different colors of mint are desired); add a few drops of food coloring into each portion. Continue pulling until candy has a satin finish and surface is groovy. Then pull into 1/2 inch rope and cut with scissors into 1 1/2 inch lengths. Now drop pieces in powdered sugar. Coat well, keeping each piece separate. Cover and set aside for 24 to 36 hours or until candy crystalizes. Lastly, pour sugar and candy into sieve and shake out excess sugar. Store mints in airtight container.

*Adelaide Myers*

## OATMEAL CANDY

**2 c. sugar**
**1/2 c. milk**
**2 tbsp. peanut butter**
**2 tsp. cocoa**
**1/4 lb. oleo or 1 stick**
**Vanilla**

Boil 1 minute then stir in 3 cups quick oats and stir until stiff; put in pan.

*Florence Staley*

# ZUCCHINI SQUASH CASSEROLE

**3 c. zucchini squash, grated or chopped**

Remove the large seeds.

**1 onion, chopped**
**½ lb. ground beef, browned until meat loses its redness**
**2 eggs**
**A little Velveeta cheese (about ¼ lb.), diced**
**½ c. Bisquick**

Mix together and bake 45 minutes at 375°.

*Elnora Kelly*

# ***EXTRA RECIPES***

# Index

## *Appetizers*

"HOT THANGS" 14
"NO BEAN" NACHO DIP 9
10 GALLON PUNCH 2
BACON CHESTNUT ROLL-UPS 11
BACON WRAPS 12
BBQ SMOKIES 12
BEAN DIP 6
BEAU MONDE 6
BEEFY CHEESE SPREAD 13
BLT BITES 12
CARAMEL APPLE DIP 6
CARAMEL DIP 7
CHEESE BALL 4
CHEESE DIP 7
CHEESE PUFFS 13
CHEESEBALL 4
COFFEE PUNCH 1
CRAB DIP 7
CREAM CHEESE ROLL 5
CREAM CHIPPED BEEF DIP 7
CREAMY BEEF ROLL-UPS 12
CREAMY THREE CHEESE DIP 7
EASY TACO DIP 8
EIGHT LAYER SPREAD 13
FRIENDSHIP TEA 3
FRUIT DIP 8
GOLDEN GRANOLA 10
GUACAMOLE 9
HIDDEN VALLEY OYSTER CRACKERS 5
HIKER'S TRAIL MIX 10
HOT CHOCOLATE MIX 2
HUSH PUPPIES 14
INSTANT RUSSIAN TEA 3
KANDY MIX 11
LYNN'S NEW YEAR MEXICAN DIP 8
MAKE YOUR OWN
  SWEETENED CONDENSED MILK 1
MEXICAN CHEESE LOG 5
MEXICAN DIP 8, 9
ORANGE JULIUS 1
ORCHARD PUNCH 2
OYSTER CRACKER SNACKS 5
PINWHEELS 14
PRETZELS COATED 14
PUNCH 2
RANCH BAKED BEANS 13
SALSA 15
SEVEN LAYER GUACAMOLE 9
SHRIMP BUTTER 6
SNACK 11
SPICED HOT TEA 3
SPICED MOCHA MIX 11
SPICY RYE APPETIZER 15
SPICY SAUSAGE BALLS 15
SPINACH MUSHROOM BAKE 15
SUPER NACHOS 16
TACO DIP 10
TASTY BARBECUPS 16
VEGETABLE DIP 10
WASSAIL 4

## *Breads & Rolls*

APPLESAUCE BREAD 17
APPLESAUCE OATMEAL PANCAKES 23
BAKING POWDER CHEESE BISCUITS 27
BANANA BREAD 17, 18
BANANA OATMEAL MUFFINS 24
BEST BLUEBERRY MUFFINS 25
BISCUIT DOUGH FOR SHORTCAKE 27
BLACKBERRY BREAD 17
BUTTERMILK BISCUITS 18
CHEESE-GARLIC BISCUITS 28
CHOCOLATE-SOUR CREAM COFFEE CAKE 30
CINNAMON BREAKFAST CAKE 29
CINNAMON FRUIT BISCUIT CRUNCHIES 28
CINNAMON POTATO ROLLS 25
COFFEE CAKE 29
CRANBERRY COFFEE CAKE 31
CREAM CHEESE CRESCENTS 25
CREAM CHEESE KRINGLE 26
DOUBLE CHOCOLATE BREAD 18
EASY BANANA BREAD 18
ELEPHANT EARS 31
FRENCH TOAST SUPREME 23
FRUIT COFFEE CAKE 32
GINGERBREAD 19
GOLDEN CAKE BREAD 19
HAM & CHEESE MUFFINS 26
HAM AND CHEESE BISCUITS 28
HEATH BAR COFFEE CAKE 32
HOT CAKES 24
LEMON POPPY SEED BREAD 19
MEGA MUFFINS 26
MOM'S BISCUIT WEDGES 29
MONKEY BREAD 20
NUTMEG DONUT DROPS 24
OATMEAL MUFFINS 27
ONION CUSTARD BREAD 20
PEACHY YOGURT COFFEE CAKE 33
PINEAPPLE-ZUCCHINI BREAD 20
PUMPKIN BREAD 21
QUICK ROLLS 27
RHUBARB BREAD 21
SOUR CREAM BLACK WALNUT BREAD 22
SPICED PUMPKIN BREAD 22

STRAWBERRY BREAD 22
ZUCCHINI BREAD 23

## *Cakes & Cookies*

7-MINUTE FROSTING 97
ANGEL SUGAR COOKIES 49
APPLE CAKE 66
APPLE OATMEAL BARS 53
APPLE WALNUT CAKE 67
APPLESAUCE CAKE 68
APPLESAUCE-DATE BARS 53
APRICOT-COCONUT RING 68
BABY RUTH OR SNICKERS CANDY COOKIE 40
BANANA DATE DROP COOKIES 35
BANANA NUT CAKE 68
BANANA-NUT BARS 53
BERRY BATTER CAKE 69
BLONDE BROWNIES 62
BON TON CHOCOLATE CAKE 69
BRENDA'S CHOCOLATE CAKE 73
BROWNIE PETITE FOURS 54
BUTTERSCOTCH CAKE 69, 70
BUTTERSCOTCH CHIP COOKIES 35
CAKE DECORATING FROSTING 96
CANDY BAR BROWNIE 63
CARAMEL CHOCOLATE CHIP BARS 54
CARAMEL FROSTING 97
CARROT CAKE 72
CARROT LAYER CAKE 71
CHERRY CHOCOLATE CAKE 73
CHERRY CRUNCH CAKE 72
CHERRY-COCONUT BARS 55
CHESS SQUARES 70
CHEWY BUTTERSCOTCH BARS 54
CHEWY OATMEAL COOKIES 44
CHEWY-O'S BAR 55
CHOCOLATE CREAM CHEESE SWIRL CAKE 74
CHOCOLATE MALTED COOKIES 35
CHOCOLATE NUT FUDGE BARS 55
CHOCOLATE SHEET CAKE 77
CHOCOLATE ZUCCHINI CAKE 77
CHRISTMAS COOKIES 37
CHRISTMAS CUTOUT COOKIES 38
COCOA PUFF SQUARES 56
COCONUT BARS 56
COCONUT PECAN FILLING & FROSTING
    FOR GERMAN CHOCOLATE CAKE 96
COFFEE COOKIES 38
COFFEE NUGGETS 38
CONFETTI COOKIES 38
COOKIE JARS 74
CRANBERRY-ORANGE POUND CAKE 78
CREAM CHEESE BROWNIES 63
CREAM CHEESE FROSTING 97
CUT OUT SUGAR COOKIES 36
DATE CAKE 78
DEB'S CAKE 79
DIABETIC CAKE 75
DIABETIC COOKIES 39
DISH PAN COOKIES 39
DISHPAN COOKIES 39
DOUBLE CHOCOLATE CRINKLE COOKIES 37
DUMP CAKE 75, 79
EASY HEATH BAR CAKE 80
EGGLESS, BUTTERLESS, MILKLESS CAKE 80
EMMA'S CHOCOLATE BROWNIE RECIPE 63
ESCALLOPED PINEAPPLE 85
FAVORITE ULTIMATE
    CHOCOLATE CHIP COOKIES 36
FROSTED CREAMS 56
FUNNEL CAKE 80
GERMAN APPLE CAKE 67
GRAHAM CRACKER CRISP 56
GRANNY CAKE 81
HAWAIIAN CAKE 81
HEATH BRICKLE CRUNCH COOKIES 40
HIP PADDERS 57
HOLIDAY FRUIT DROPS 40
HONEY BUN CAKE 75
JAM THUMBPRINTS 41
JESSIE'S DIRT CUPS 79
KIRK'S CHOCOLATE COOKIES 37
LAZY DAISY CAKE 81
LEMON BARS 57
LEMON CAKE 82
LEMON REFRIGERATORS 82
LOW-FAT PINEAPPLE ANGEL FOOD CAKE 87
MANDARIN ORANGE CAKE 83
MARJORIE'S PINEAPPLE COOKIES 47
MELTAWAY COOKIES 42
MINCEMEAT SQUARES 57
MISSISSIPPI MUD 82
MOLASSES COOKIES 42
MOM'S APPLE CUPCAKES 42
MONKEY CAKE 83
MOTHER ROSENBERRY'S COOKIES 41
MR. GOOD BAR 58
MRS. MAURER'S CAKE 83
NEVER FAIL CHOCOLATE CAKE 76
NEVER FAIL FROSTING 97
NO BAKE COOKIES 43
NO BAKE PEANUT BUTTER SQUARES 60
NUT BARS 58
NUTMEG LOGS 43
NUTTY FINGERS 44
OATMEAL BARS 58
OATMEAL CAKE 84, 85
OATMEAL CAKE - BEST EVER 84
OATMEAL COCONUT DROP COOKIES 44
OATMEAL MACAROONS 45
OLD TIMEY SUGAR COOKIES 51
ONE BOWL CHOCOLATE CAKE 76
ONE CUP COOKIES 45
ORANGE CRISPIES 45
ORANGE PINEAPPLE CAKE 85
OZARK PUDDING 86
PAINTED SUGAR COOKIES 46
PAULINE'S SUPPER CAKE 86
PEANUT BUTTER BALLS 46
PEANUT BUTTER BARS 59

PEANUT BUTTER BROWNIES 64
PEANUT BUTTER CARAMEL BARS 59
PEANUT BUTTER CHOCOLATE CAKE 76
PEANUT BUTTER COOKIES 46
PEANUT BUTTER DROPS 47
PEANUT BUTTER OATMEAL COOKIES 41
PEANUT BUTTER SHEET CAKE 86
PHILADELPHIA CHEESECAKE BROWNIES 64
PINEAPPLE CHERRY CAKE 87
PINEAPPLE COOKIES 47
PINEAPPLE SHEET CAKE 88
PISTACHIO CAKE 88
PUMPKIN BARS 60
PUMPKIN CAKE 88
PUMPKIN CAKE BARS 60
PUMPKIN CHIP COOKIES 48
PUMPKIN PECAN CAKE 89
PUMPKIN PIE CAKE 89, 90
PUMPKIN SHEET CAKE 87
PUNCH BOWL CAKE 90
QUICK CAKE DESSERT 91
QUICK COOKIES 48
RAISIN BARS 61
RAISIN COOKIES 48
RAISIN PINWHEELS 91
S'MORE SNACK CAKE 92
SALTED NUT SQUARES 61
SCOTCHEROOS 49
SNICKERDOODLE COOKIES 49
SNICKERDOODLES 49
SUGAR COOKIES 50, 51
SUNSHINE CAKE 92
SUZY Q CAKE 92
SWEET STUFF 51
TEXAS BROWNIE 65
TEXAS TORNADO CAKE 93
TOASTED PECAN CAKE 93
TURTLE BARS 61
TURTLE CAKE 94
TWINKIE CAKE 94, 95
WALNUT COOKIES 52
WET CAKE 95
WHITE CHIP ORANGE COOKIES 52
WHITE COOKIE OR CANDY 52
ZUCCHINI BROWNIES 65, 66
ZUCCHINI CUPCAKES 96
ZUCCHINI LEMON BARS 62

### *Desserts*

APPLE CRISP 103
APPLE CRUNCH 104
APPLE DUMPLINGS 112
APPLE FRITTERS 113
BAKED APPLE SUNDAES 113
BANANA CREAM PIE 121
BANANA NUT DESSERT 106
BANANA PUDDING 133
BANANA SPLIT DESSERT 107
BANANA SUPREME 113
BETTY KELLY'S PEACH KUCHEN 114
BITS OF BRICKLE ICE CREAM PIE & SAUCE 125
BLUEBERRY CREAM PIE 121
BREAD PUDDING 133
BROWN BAG APPLE PIE 119
BUTTER TARTS 118
BUTTERSCOTCH PIE 121, 122
CARAMEL APPLE CHEESECAKE 99
CHEESECAKE 99, 100
CHEESECAKE SQUARES 100
CHERI'S CHEESECAKE 101
CHERRY CRISP 104
CHERRY FLUFF 114
CHOCOLATE CHIP CHERRY PIE 122
CHOCOLATE CHIP PIE 123
CHOCOLATE NUT PIE 126
COCONUT MACAROON PIE 123
CRANBERRY PIE 124
CREAM CHEESE TARTS 118
CRUNCHY CARAMEL APPLE PIE 120
DATE PUDDING 135
DAVE'S PECAN PIE 130
DIABETIC CHEESECAKE 101
DIABETIC CHERRY PIE 123
DIRT PUDDING 136
EASY PEACH COBBLER 102, 103
EASY SUGAR CREAM PIE 132
FLUFFY PINEAPPLE TORTE 118
FRENCH SILK CHOCOLATE PIE 122
FROZEN FRUIT PIE FILLING 124
FROZEN FRUIT SLUSH 117
FROZEN ORANGE DESSERT 107
FRUIT SALAD 117
GERTIES GOOP 115
HEATH BAR PIE 125
HEATH DREAM PIE 126
INSTANTLY SALAD 117
JAPANESE FRUIT PIE 125
JEFF DAVIS PIE 124
JELLO DESSERT 107
JELLO SALAD DESSERT 108
JOHN'S FAVORITE
  CHOCOLATE PUDDING & PIE FILLING 123
LAZY DAY CHERRY COBBLER 102
LIME CHEESECAKE 101
MAGIC PEACH COBBLER 103
MOCK APPLE PIE 120
MOM'S NUT PUDDING 135
MOM'S PEACH PIE 127
MOTHER'S APPLE DUMPLINGS 112
OLD-FASHIONED BREAD PUDDING 134
ORANGE DELIGHT 114
ORANGE SALAD SUPREME 117
OREO DESSERT 108
PEACH COBBLER 102
PEACH DELIGHT 114
PEACH GLAZE DESSERT 108
PEACH PIE 127
PEACHES AND CREAM 128
PEACHY PRALINE PIE 127
PEANUT BUTTER CHOCOLATE SUPREME 115

PEANUT BUTTER CREAM PIE 129
PEANUT BUTTER PIE 128, 129
PECAN FUDGE PIE 130
PINEAPPLE DESSERT 109
PINEAPPLE TORTE 119
PISTACHIO DESSERT 109
PISTACHIO PUDDING DESSERT 134
PUMPKIN CRUNCH 104, 105
PUMPKIN DESSERT 110
PUMPKIN LOG 116
PUMPKIN PIE 131
PUMPKIN ROLL 116
RASPBERRY TOPPED LEMON PIE 126
RHUBARB CRISP 105, 106
RHUBARB CRUNCH 106
RHUBARB CUSTARD PIE 131
RHUBARB DESSERT 110
RHUBARB TORTE 119
RICE PUDDING 135
SOUTHERN PECAN PIE 131
SPICED PEAR PIE 130
STRAWBERRIES DELIGHT 115
STRAWBERRY DESSERT 111
STRAWBERRY DESSERTS 110
STRAWBERRY PRETZEL DESSERT 111
STRAWBERRY-BANANA PIE 132
SUE'S DESSERT DROPS 107
SWEET POTATO PIE 132
THERESE'S KEY LIME PIE 126
TURTLE SUNDAE DESSERT 111
WEIGHT WATCHER'S STRAWBERRY PIE 132
ZUCCHINI PIE 133

## *In Memory Of*

24 HOUR SALAD 280
AFTER-DINNER MINTS 284
APPLE BUTTER 283
BAKED BEEF AND RICE 277
BANANA CAKE 271
BARBECUE SAUCE 278
BARBECUED MEAT BALLS 279
BATTER TO DEEP FRY FISH 279
BREAD AND BUTTER PICKLES 282
BURNT SUGAR CAKE 271
BUTTERSCOTCH COOKIES 272
CALICO BEAN SALAD 281
CHOCOLATE MACAROONS 284
CHOCOLATE WALNUT CLUSTERS 273
CORN BREAD 270
CORN RELISH 283
CRUNCHY CONFECTION OF CEREAL CRUNCH 269
DATE PUDDING 276, 277
DRIED BEEF NOODLES 277
DUMPLINGS 269
FREEZE CORN 283
FROSTED JELLO AND NUT SALAD 282
FRUITCAKE COOKIES 274
GOLDEN WEST LEMON PIE 275
GRAHAM CRACKER BARS 274
GRAHAM CRACKER CAKE 272
GRAHAM CRACKER PUDDING 276
HEAVENLY HASH 276
HICKORY NUT PIE 275
HOLIDAY MACAROONS 273
HOMEMADE MAYONNAISE 283
HOT-DOG CRESCENT ROLL-UPS 278
INDIVIDUAL HAMBURGER PIES 278
JUICY HAMBURGERS 280
KRAUT UN CHOPS 279
LEMON-GRAPE SALAD 281
MAHOGANY CAKE 272
MIRACLE ICING 272
OATMEAL CANDY 284
ORANGE PIE 276
PEANUT BUTTER COOKIES 274
PEANUT BUTTER FUDGE 284
PINEAPPLE DELIGHT 277
PINEAPPLE SALAD 281
PINEAPPLE UPSIDE DOWN CAKE 271
POPOVERS 269
POPPY'S BISCUITS 270
POTATO PANCAKES 270
RITZ CRACKER CANDY ROLL 275
SALMON BAKE 278
SANDWICH SPREAD 280
SPAGHETTI HAMBURG 277
SPIDER CORN CAKES 270
STRAWBERRY PIE 275
TASTY SLAW 282
TOMATO RELISH 282
TUNA-POTATO SALAD 280
WIENERS IN CREOLE SAUCE 279
WILTED LETTUCE DRESSING 281
ZUCCHINI SQUASH CASSEROLE 285

## *Main Dishes*

AMISH YUM-A-SETTA 175
BACON & EGG BAKE 203
BAKED BEANS WITH BEEF 163
BAKED SPAGHETTI 196
BAKED ZITI 185
BAR-B-CUE PORK CHOPS 159
BBQ MEATBALLS WITH SAUCE 159
BEEF BAR-B-Q 158
BEEF CHEESE CASSEROLE 163
BEEF ENCHILADAS 201
BEEF PORCUPINE SKILLET 175
BEEF TACO BAKE 178
BEN-GETTI 175
BERNIE'S HOT CHICKEN SALAD 195
BLACK BEAN CASSEROLE 159
BREAKFAST BAKE 157
BREAKFAST CASSEROLE 168
BREAKFAST IN A LOAF 157
BROCCOLI STIR FRY 203
BROILED HAM TOWERS 183
CABBAGE PIE 190
CALICO BEANS 200
CARA'S PIZZA CRUST 192

CASSEROLE DISH 164
CAVITINI 176
CHEESEBURGER MACARONI 186
CHICKEN & BROCCOLI BRAID 204
CHICKEN & RICE CASSEROLE 166
CHICKEN & RICE SKILLET 180
CHICKEN & ZUCCHINI CASSEROLE 167
CHICKEN CASSEROLE 165, 166
CHICKEN CHURCH CASSEROLE 166
CHICKEN CRESCENTS 179
CHICKEN DRESSING 179
CHICKEN POT PIE 190
CHICKEN QUESADILLAS 201
CHICKEN SURPRISE 179
CHICKEN TETRAZZINI 202
CHILI - JUST LIKE WENDY'S 197
CHILI CORNBREAD CASSEROLE 167
CHILI PIE CASSEROLE 167
CHOPS AND CABBAGE 184
CHUNKY TOMATO PASTA BAKE 188
CORNBREAD AND SAUSAGE STUFFING 185
CREAMY CHICKEN AND RICE BAKE 180
CREAMY SCALLOPED POTATOES FOR ONE 207
CROCKPOT CHICKEN STROGANOFF 179
CRUNCHY CHEESERONI 186
CRUNCHY CHICKEN 181
DELI CHICKEN WRAP 181
DIABETIC CHICKEN CAULIFLOWER 204
EASY CHICKEN STIR-FRY 203
EASY PIZZA 192
EGG-SAUSAGE CASSEROLE 170
ENCHILADA LASAGNA 171
ENTREE CASSEROLE 170
ENTREE/CASSEROLE 160
FIVE HOUR STEW 198
FRENCH TOAST 158
FRENCH TOAST CUSTARD 158
FRUIT PIZZA 193
GLACIER BAY LODGE WILDERNESS CHILI 197
GOLDEN LASAGNE 172
GREEN BEAN CASSEROLE 161
GREEN BEAN TATOR TOT CASSEROLE 164
HAM & NOODLE CASSEROLE 168
HAM & POTATOES AU GRATIN 183
HAM AND POTATO BAKE 184
HAM NOODLE CASSEROLE 168
HAMBURGER CASSEROLE 164
HAMBURGER STROGANOFF 207
HEATH'S HEAVENLY LASAGNE 172
HOBO MEAL IN ONE 176
HOLIDAY DELIGHTS 177
HUNGARIAN GOULASH 198
INDIVIDUAL PIZZAS 193
ITALIAN VEGETABLE PASTA BAKE 187
JOSH'S CHICKEN ENCHILADAS 202
KETCHUP SPAGHETTI 196
LASAGNA 174
LASAGNA THE EASY WAY 174
LASAGNE 173
LAYERED ENCHILADA PIE 205
MAC 'N CHEESE FOR ONE 186
MACARONI AND CHEESE 187
MACARONI SALAD 187
MACARONI WHIP UPS 187
MANICOTTI 202
MEAT CUPS WITH CREAMED POTATOES 177
MEATBALLS 176
MEL'S CHILI 198
MEXICAN CASSEROLE 165
MEXICAN CHICKEN AND RICE 180
MEXICAN CHICKEN PIZZA 194
MEXICAN EGGS 205
MEXICAN LASAGNA 173
MORE 205
NOODLE BAKE 189
NOODLE CASSEROLE 188
OLD TIME BEEF STEW 199
ONE DISH PORK OR STEAK MEAL 184
PARMESAN RANCH ROLL-UPS 206
PASTA PARMESAN 188
PIZZA CASSEROLE 169
PIZZA HOT DISH 178
PIZZA PASTA CASSEROLE 169
POOR MAN'S STEAK 177
PORK CHOPS OVER STUFFING 184
POTATO CHICKEN CASSEROLE 194
POTATO-GREEN BEAN & HAM STEW 199
QUICK NOODLE DISH 189
QUICK ONE DISH MEAL 164
RICE CASSEROLE 160
SALMON CASSEROLE 160
SALMON-SHRIMP CASSEROLE 170
SAUERKRAUT CASSEROLE 160
SAUSAGE QUICHE 185
SAUSAGE-SQUASH CASSEROLE 171
SAVORY BURGER STEW 199
SCALLOPED CHICKEN 181
SCALLOPED OYSTERS 206
SCALLOPED POTATOES & PORK CHOPS 206
SHEPHERD'S PIE 191
SILLY CHILLI 198
SKILLET SPAGHETTI 197
SPAGHETTI CASSEROLE 161
SPANISH CHICKEN CASSEROLE 171
SPANISH RICE 207
SPINACH BEEF BISCUIT BAKE 178
STEW 199
STOVE-TOP ONE DISH CHICKEN BAKE 181
STUFFED MUSHROOMS 200
STUFFED PASTA SHELLS
    WITH HOMEMADE SAUCE 189
STUFFED PEPPERS 201
SUE'S YANKEE BEEF SKILLET DINNER 207
TACO CASSEROLE 161
TACO CATALINA SALAD 196
TACO PASTA PIE 191
TACO PIE 192
TAMALE PIE 191
TATOR TOT CASSEROLE 162
TEX-MEX CHICKEN STRIPS 182

TEXAS BEEF SKILLET 176
THICK CRUST PIZZA DOUGH 195
THREE CHEESE CHICKEN BAKE 182
THRIFTY CHICKEN BAKE 182
TUNA CASSEROLE 162
TUNA DISH 208
TUNA PEA NOODLE CASSEROLE 162
UPSIDE DOWN PIZZA 195
VEGETABLE PIZZA 194
ZUCCHINI-CHEESE CASSEROLE 163

## *Meats & Sandwiches*

5 POUND MEATLOAF 144
BAR-B-Q BURGER 152
BAR-B-Q- RIBS 137
BARBECUED MEATBALLS 137
BASIC MEAT LOAF 138
BBQ PORK STEAK 137
BEEF BARBECUE 152
BEEF STROGANOFF 138
BOLOGNA SANDWICH SPREAD 153
CHICKEN CASSEROLE 138
CHICKEN CORDON BLEU 138
CHICKEN STRIPS 139
CIDER PORK CHOPS 139
COCKTAIL MEATBALLS 140
CRISPY CHICKEN 139
EASY BEEF POT PIE 140
FIESTA PORK CHOPS 140
GOLDEN CHICKEN NUGGETS 141
GRANDMA HELEN'S SUNDAY NIGHT HOT DOGS 153
HAM BALLS 141
HOLIDAY HAM BALL 141
HOT CHICKEN SANDWICHES 153
LITTLE CRANBERRY MEAT LOAVES 142
MEAT LOAF 143
MEATBALLS 142, 143
MENNONITE CHICKEN 144
MEXICAN CHICKEN 144
NEW YORK GOODRICH 154
NO PEEK BEEF 144
OLIVE-NUT SANDWICH FILLING 154
ORANGE PORK CHOPS 145
OVEN PORK CHOPS 146
OVEN-FRIED CHICKEN 145
OVEN-FRIED FISH 145
OVEN-FRIED PARMESAN CHICKEN 146
PARMESAN CHICKEN 146
PEPPER STEAK 147
PICNIC HOT DOGS 154
POPPY SEED CHICKEN 147
PORK CHOPS 147
PORK CHOPS ADOBE 148
PORK TENDERLOIN 148
POTLUCK SPARERIBS 149
SALMON PATTIES 149
SALMONETTES 149
SAUERKRAUT MEATBALLS 150
SCALLOPED CHICKEN 150
SKILLET BARBECUED HAMBURGERS 155
SLOPPY JOE UNDER A BUN 155
SLOPPY JOES 155
SMOKEY CITRUS KEBABS 150
SOUP BURGERS 155
SPICY CHICKEN WINGS 151
SPICY PORK CHOPS 148
SUMMER SAUSAGE 151
SWEET AND SOUR PORK 151
SWISS STEAK 152
TANGY MEAT FOR BUNS 156
TUNA CHEESE MELT 156

## *Potpourri*

APPLE JELLY 260
BARBECUE FOR 10 CHICKENS 265
BREAD AND BUTTER PICKLES 262
BUTTERSCOTCH CANDY 253
CARAMELS 253
CHILI SAUCE 266
CHOCOLATE FUDGE 253
CHOCOLATE MINTS 254
COUNTRY STYLE VANILLA ICE CREAM 259
CROCKPOT APPLE BUTTER 261
CRUNCH BALLS 255
DIABETIC STRAWBERRY JAM 261
DORMA'S WHITE CHOCOLATE GOODIES 256
EASY CARAMEL POPCORN 264
EASY DIVINITY 255
FANTASY FUDGE 255
FISH SEASONING 266
FRESH BASIL PESTO 266
FUDGESICLES 259
HOMEMADE ICE CREAM 260
ICE CREAM 260
JALAPENO JELLY 261
MARINADE FOR MEAT 266
MICROWAVE CARAMEL CORN 264, 265
MINT CANDIES 255
MY MOM'S OLD-FASHIONED FUDGE 254
PEANUT BRITTLE 256
PEANUT BUTTER CANDY 256
PEANUT BUTTER CORNFLAKES 257
PEANUT BUTTER FUDGE 256, 257
PICKLED BEETS 263
PICKLED BEETS & EGGS 263
PICKLED EGGS & BEETS 263
PINEAPPLE GLAZE FOR HAM 267
POPCORN BALLS 265
PUDDING FUDGE 257
REFRIGERATOR PICKLES 262
SCHOOL LUNCH MAGIC TOPPING 265
SEA FOAM 258
STRAWBERRY PRESERVES 262
SUGAR-FREE STRAWBERRY JAM 262
SUN DILL PICKLES 264
TERIYAKI MARINADE 266
VEGETABLE DIP 267
WACKY KISSES 258
WHITE CHOCOLATE FUDGE 254

WHITE CHRISTMAS FUDGE 258
WHITE FUDGE 259

## *Soups & Salads*

APPLE-STRAWBERRY-SPINACH SALAD 209
AUNT NAOMI'S VEGETABLE SALAD 226
BAKED GERMAN POTATO SALAD 221
BAKED POTATO SOUP 234
BLACK BEAN SOUP 228
BROCCOLI SALAD 214
BROCCOLI/CAULIFLOWER SALAD 210
BRUNCH FRUIT SALAD 209
CAULI-BROC SALAD 214
CHEDDAR POTATO SOUP 234
CHICKEN TORTILLA SOUP 230
CHICKEN VEGETABLE SOUP 230
CHINESE SALAD 215
CHRISTMAS SALAD 211
CIRCUS PEANUT SALAD 220
COLESLAW 211
COLESLAW FOR FREEZING 211
CRAB SALAD 212
CRANBERRY SALAD 212, 215
CRANBERRY-PINEAPPLE SALAD 210
CROCKPOT SOUP 229
CURRIED RICE SALAD 213
DIANE'S FRUIT SALAD 216
FESTIVE CRANBERRY SALAD 213
FROZEN COLESLAW 212
FRUIT DELIGHT SALAD 216
FRUITED PASTA SALAD 216
GARDEN BEAN SALAD 213
GARDEN CHOWDER 231
GARDEN VEGETABLE CHOWDER 231
GRAPE SALAD 217
HAWAIIAN SALAD 217
HEARTY BEAN SALAD 214
HEARTY WINTER SOUP 231
HOMINY SALAD 217
ITALIAN BEAN AND PASTA SOUP 232
ITALIAN VEGETABLE SOUP 232
KRAUT SALAD 217
LAYER SALAD 218
LAYERED LETTUCE SALAD 218
LIME GELATIN SALAD 218
MACARONI & RED BEAN 219
MACARONI SALAD 219
MANDARIN ALMOND SALAD 222
MANDARIN ORANGE SALAD 219
MARINATED COLESLAW 215
MEN'S FAVORITE TOSSED SALAD 226
MINESTRONE SOUP 233
MUSHROOM SPINACH SALAD 222
PASTA SALAD 219, 220
PEEL-A-POUND SOUP 233
PINEAPPLE SALAD 220
PIZZA SOUP 233
POTATO SALAD 221
POTATO SOUP 234
PRETZEL SALAD RECIPE 221
QUICK BEEF SOUP 230
RED & WHITE SALAD 222
SALMON SALAD 223
SIXTEEN BEAN SOUP 229
SOUTHERN SALAD 223
SPINACH SALAD 223, 224
SUMMER SALAD 225
TACO SALAD 225
TAFFY APPLE SALAD 210
TALLY HO SALAD DRESSING 225
TOMATO SOUP 235
TOSS SALAD 225
TURKEY-APPLE SALAD 226
VEGETABLE SOUP 235
WEDGEWOOD INN WINTER SALAD 227
WILTED LETTUCE SALAD 227

## *Vegetables*

ALTA'S BEST BAKED BEANS 237
ASPARAGUS-PEANUT BAKE 237
AU GRATIN POTATOES 237
BAKED BEANS 237, 238
BAKED POTATOES STRIPS 238
BAKED ZUCCHINI GRATIN 238
BROCCOLI 239
BROCCOLI DISH 239
BROCCOLI RICE CASSEROLE 239, 240
BROCCOLI SUPREME 240
BUFFALO POTATO WEDGES 240
CALIFORNIA RICE CASSEROLE 240
CHEESE RICE 241
CHEESY RICE & BROCCOLI 243
CHEEZY CABBAGE 242
CHEEZY POTATOES 241
CORN CASSEROLE 243
COTTAGE POTATOES 241
COUNTRY COMPANY POTATOES 241
CROCKPOT POTATOES 242
DIABETIC MIXED VEGGIE CASSEROLE 242
FRIED ZUCCHINI 243
GOLDEN PARMESAN POTATOES 243
LAURA'S MIXED VEGETABLE CASSEROLE 244
LAYERED POTATOES 244
LIMA BEAN CASSEROLE 245
LIMA BEANS DELUXE 245
MARINATED VEGETABLES 245
MASHED POTATOES 246
ORANGE KISSED BEETS 246
POTATO & SPINACH CASSEROLE 247
POTATO CABBAGE CASSEROLE 246
POTATO CASSEROLE 246
POTATO WEDGES 247
RICE 247
SCALLOPED CORN CASSEROLE 247
SPANISH RICE 248
SPINACH BAKE 248
SQUASH CASSEROLE 248
SWEET ONION PUDDING 249
SWEET POTATO 249

| | |
|---|---|
| SWEET POTATO AND TANGERINE CASSEROLE | 250 |
| SWEET POTATO CASSEROLE | 249 |
| SWEET POTATO SURPRISE | 250 |
| TOTALLY EXCELLENT HASH BROWNS | 244 |
| VEGGIE CHEESY CASSEROLE | 250 |
| ZUCCHINI CASSEROLE | 251 |
| ZUCCHINI DRESSING | 238 |

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